



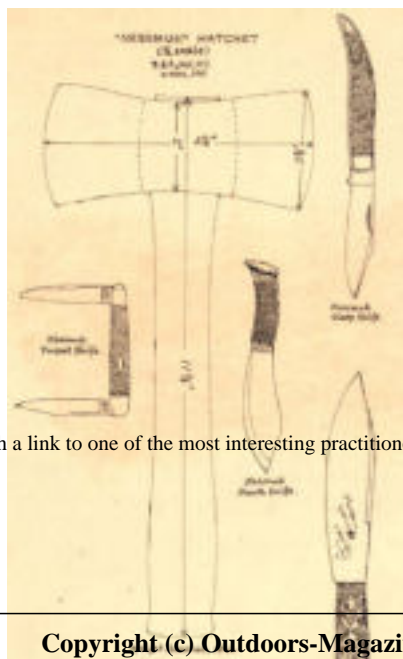
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Horace Kephart Drafts and Drawings

ables

- Gear reviews and tests - Edged tools - Axes and hatchets -



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Description :

A very brief introduction with a link to one of the most interesting practitioners of Bushcraft of our time.

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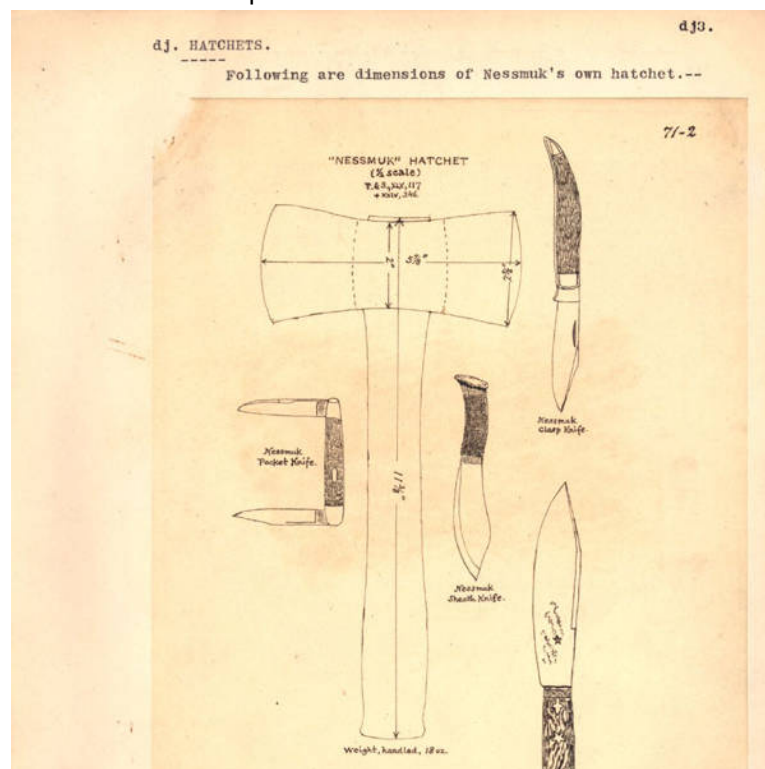
Many of the participant in this forum will recognize Horace Kephart as the author of *Camping and Woodcraft*, first published in 1906. His unique blend of matter of fact documentation and philisophical observations are a joy for all to behold. Kephart also penned *Our Southern Highlanders*, an interesting book about his life in the Great Smokey Mountains in Western North Carolina.

I would strongly encourage everyone to explore online, The Mountain Heritage Center and Special Collections at Hunter Library, Western Carolina University. They have created a digitized online exhibit called "Revealing an Enigma" that documents Horace Kephart's life and works. This exhibit contains documents and artifacts (photos and maps) that can be browsed or searched. The sketches are excellent- both visually pleasing and informative. The documents give one a good feel of what outdoor life would have been like in this era.

I feel very strongly that this type of digital preservation is a great resource for all of us to learn from- kind of like this forum. If the pages would have just sat on a dusty Library shelf until they were no longer useable, and only a few had experienced them, that would be a terrible waste. In electronic form, they can be enjoyed by many and may last ad infinitum. As a former Librarian- I think Kephart would have approved.

[The Kephart Collection](#)

The Kephart collection consists of numerous sketches, photographs and notes. Here are a few examples of the materials that can be found in the excellent Kephart collection.



Kephart Sketches



Hunter Library Special Collections, Western Carolina University, Cullowhee, NC

Kephart Camp

gu5.77

gu. JERKED VENISON. ecm, 27.

Out all the meat from the bones in thin strips, placing them on the inside of the hide. ~~In moist weather~~ Add about a pint and a half of salt for a deer, or two to three quarts for an elk or moose. Pepper, also, if desired. Salt and pepper are not necessary, but are added merely for seasoning. Cover the meat with the hide, to keep out flies, and let it remain thus for about two hours for the salt to work in.

Drive four forked stakes in the ground so as to form a square of 8 or 10 feet, the forks being about four feet from the ground. Lay two poles across from fork to fork, parallel, and on these, running the other way, lay thin poles about 2 inches apart.

Lay the strips of flesh across the poles, and build under this frame a small fire to dry and smoke the meat. Turn the meat occasionally. Keep this up for about 24 hours. This will reduce the weight of the meat about one-half, and will cure it so that it will keep indefinitely.

"Dried meat, caribou or moose, when at its best is about as thick as sole-leather, and of like consistency; when it is poor it somewhat resembles parchment in thickness and succulence. ... It is not appetizing, but it is filling." (Cook's History)

Indians speak of it as "a food which a hunter could transport with ease the substitute of a dog's den." (Hagen, 346.)

In the dry air of the plains, meat even unsalted, does not putrefy, and may be dried in the sun, without fire. Elk flesh is more difficult to cure in the sun than that of deer or buffalo, and is easier spoiled.

(Lewis & Clark, 1170.)

Jerked venison - Indians jerk venison by cutting the meat into thin strips or sheets, and hanging upon poles over a slow fire, just hot enough to partially dry but not absolutely cook it. If properly done it becomes as dry as a chip, but still retains its flavor and sustenance. Makes excellent soup if pounded pretty fine. Very good as it is, and makes a convenient lunch for the woods. (Carter, 409.)

Cured venison - Deer venison is readily cured by drying. Take the haunch, hang it up by the shank, even in an ordinary kitchen, divide the muscle just above the hock and insert a handful of dry salt. It will cure to perfection. Venison keeps a long time without curing, and improves in flavor and tenderness all the time. (Carter, 409.)

Jerked venison - Cut in strips 1/2 in. thick, soak a day in strong brine, and dry in the sun over a small fire.

Jerked Venison