



Rockport



Wounded Warriors in Action visit Rockport

Rockport-based John's Guide Service showed three combat-wounded U.S. military veterans a good time on the Skagit River in June.

Members of the Wounded Warriors in Action organization—all Purple Heart recipients—took a fishing trip with the local guide service, which is owned and operated by John and Corrina Koenig of Rockport. The veterans came from Pennsylvania, and Selah and Anacortes, Wash. WWIA founder John McDaniel traveled the farthest, flying in from Florida.

The visit included a chili feed fundraiser on June 9 at the Howard Miller Steelhead Park in Rockport.

The event culminated with a dinner at Concrete American Legion on June 10, where the Koenigs presented McDaniel with a check for \$2,800 for WWIA. The money raised paid for all trip expenses, with enough left over to give to the organization.

Founded in 2007, Wounded Warriors in Action (WWIA) connects Purple Heart recipients with American sportsmen to provide world-class sporting events. To date, the organization has served more than 100 Purple Heart recipients. Its driving purpose is to reconnect veterans with their peers and American society.

A former Navy man, John Koenig understands the challenges of serving one's country, then coming home to a society that sometimes can be ignorant



Rockport-based John's Guide Service hosted a group of Purple Heart recipients with the Wounded Warriors in Action organization from June 8–10. From left, Concrete Mayor Judd Wilson, C. C. Mitchell Shlosser, Gabe Fierros, WWIA founder John McDaniel, John B. Koenig and Corrina Koenig, and Clay Hull. *Photo by Crissie Wilson.*

and disapproving of those who have fought in support of its freedoms.

"There are thousands of military members coming home from the war right now, and nobody knows about them," said Koenig. "This is a way to help them reconnect with society, with their peers."

Koenig learned of WWIA on a hunting trip last fall. He said he plans to have the organization back at least twice yearly and

get other guides involved.

For more information on local efforts to support WWIA, contact John's Guide Service at 360.853.9801 or johnsguidesvc@hotmail.com.

Rockport Fire Dept. Garage Sale slated for Aug. 3–5

The annual Rockport Volunteer Fire Department Garage Sale will be held this year during the first weekend in August.

The Rockport Fire Hall doors will open on Fri., Aug. 3, with the sale running through Sun., Aug. 5. Hours of operation each day are 8 a.m. to 6 p.m.

The garage sale generates much-needed funds in support of the local volunteer fire department by selling items donated by community members.

To make a donation or learn more about the sale, call 360.708.8594.

PIONEERING TODAY

Dutch oven campfire cooking

By Melissa K. Norris

Summertime usually brings campfires and cookouts. Unlike our pioneer forefathers, we do this for fun, not a way of life. I enjoy sitting around the campfire, cooking outdoors (as long as it's not pouring), but I'm always glad when we come back home and I have the convenience of my full kitchen.

During long camping trips, I hated not being able to bake anything—until we discovered the versatility of cast iron Dutch ovens. Anything you cook in a regular oven can be adapted to the Dutch oven.

First, you need a chimney in which to start your coals. Light your coals and let them heat up. It doesn't take very long, about seven minutes. We prefer ours to be about half gray; if you wait until fully gray, you lose some of the cooking time. You just want to make sure they are fully lit.

When cooking outdoors, especially at a campground, you want to put down a piece of tinfoil so you don't burn the ground. Because of heat rising, you'll put fewer coals on the bottom; seven is perfect for most dishes.

Set your Dutch oven on top of the coals. Make sure your lid is firmly in place and pile coals on top. You'll find tongs are your best friend when dealing with hot coals. It takes about 20 minutes for your cast iron to heat up to full temperature. Think of it as preheating. The more coals, the hotter the temperature. For a dish that bakes at 375 degrees, I use 21 coals.

Wind and outside temperature will affect your cooking time. Luckily, we had some sunshine and only a light breeze. It's always a gamble in the Pacific Northwest.

Check your food after a half hour, and if it isn't cooking fast enough, add more coals to the top. If it's too fast, simply pull some off. For pictures and Dutch oven recipes, go to www.melissaknorris.com Happy camping!

Melissa K. Norris is a Christian fiction novelist who lives in Rockport. For more "Pioneering Today" articles, go to www.melissaknorris.com.



"Hometown Proud"

Locally
owned by people
you can trust!

Darrington IGA

Randy Ashe, Kevin and Sheila Ashe, owners.



1090 Seeman St. • Darrington
Mon. - Sat.: 7 a.m. to 8 p.m. • Sun. 9 a.m. to 6 p.m.

360.436.0141
d.iga@frontier.com