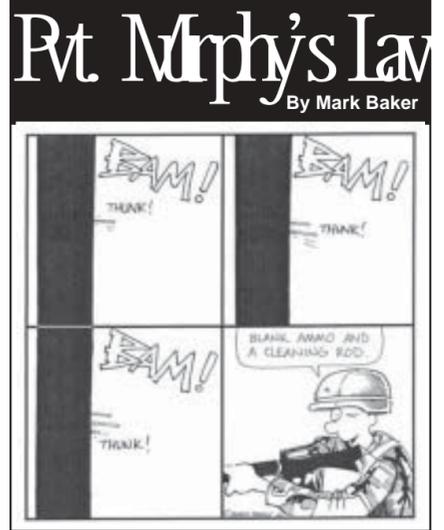


The Fort Huachuca **SCOUT** Time Out

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Sports shorts

e-mail: thescout@hua.army.mil
website: huachuca-www.army.mil/USAG/PAO

Pancake breakfast

The 86th Signal Company's Family Readiness Group is hosting a pancake breakfast at the Landmark Café in Sierra Vista from 6-11 a.m. Saturday. The FRG is asking for \$3 donations per pancake order. Money raised will be used for unit Christmas activities. Tickets for the event will be sold at the door. For more information, call Danna Vazquez at 459-7184.

Motorcycle Safety Courses

Local Motorcycle Safety Courses were discontinued last month. Replacement classes are now available at Davis-Monthan Air Force Base. Individuals who need the training must pre-register through the Installation Safety Office. Both "Basic" and "Experienced" rider classes are available. For more information call Bruce Heran, post safety manager, at 533-8422 or by e-mail at bruce.heran@hua.army.mil.

Music events

The Cochise College Band and Jazz Ensemble, under the direction of Mike Kuhn, will perform holiday and big band favorites during two free concerts. The concert band and jazz ensemble will perform at 7 p.m. tonight at the Buena Performing Arts Center and again at 7 p.m. Dec. 5 in the Little Theatre on the Douglas campus. The band includes Cochise College students, as well as members of the community.

The Cochise College Choir will join with the Sierra Vista Symphony and members of church choirs to present Handel's "Messiah" at 7:30 p.m. Saturday and at 2:30 p.m. Sunday at the Buena Performing Arts Center. Tickets are \$14 for students and senior citizens and \$16 for adults. For tickets call 515-5408.

Turkey Bowl

The Army takes on the Air Force in the 2002 Turkey Bowl football game Saturday at the post's Bujalski Field behind Barnes Field House. Kickoff is scheduled for 9 a.m.

Teams will consist of the best active duty military football players from Fort Huachuca and Davis-Monthan Air Force Base. There is no cost for this event and it is open to the public.

Designated tailgate party parking will be established at 8 a.m. for attendees who want to host do-it-yourself parties.

For more information call Michelle Kimsey 533-3180.

Over 30 3-on-3 hoops

The adult, over 30, 3-on-3 Basketball League is priced at \$275 per team, with teams consisting of a minimum of four players and a maximum of six players. Games will be played at Sierra Vista Middle School gym. Registration continues now through Jan. 13. A league informational meeting is scheduled for Jan. 13, 2003, at 6:30 p.m. at the Oscar Yrun Community Center, the Ethel Berger Center, and the Cove.

Spring soccer

The Sierra Vista Soccer League is making plans for its spring 2003 season. Player registration will begin Nov. 28 and run through Jan. 1. Take advantage of early registration Nov. 28 through Dec. 15 and pay only \$45 per division. After Dec. 15, player registration will be \$50 per division. Visit www.sierravistasoccer.org or call 459-3476 for more information.

314th TRS pummels 19th Sig. Company

By Sgt. Jessica Inigo
Time Out Editor

Following a regular season loss to the 314th Training Squadron, all Tarence Hill could think of was revenge.

Hill, the 19th Signal Company head coach, still had the bitter taste of defeat left in his mouth and looked forward to Friday's flag

football championship game as a chance to get even.

Instead the taste turned from bitter to plain old nasty.

The 314th TRS pummeled 19th Sig. Company 32-20 to capture Fort Huachuca's Commander's Cup flag football title at Bujalski Field behind Barnes Field House at 6 p.m.



Photos by Sgt. Jessica Inigo



Top: Jonathon Davis, defense, intercepts the ball during the first half. The 314th Training Squadron already had the game secure with the half-time score at a solid 20-14.

Left: David Arvizu, quarterback, fakes a pass and runs for the first down. Though the 19th Signal Company hoped to come out on top, the 314th TRS took it.

Remnant's rocks delivers message

By Staff Sgt. Sharron Stewart
Scout News Editor

Joel 2:32 "King James"
And it shall come to pass, that whosoever shall call on the name of the Lord shall be delivered: for in mount Zion and in Jerusalem shall be deliverance, as the Lord hath said, and in the remnant whom the LORD shall call.

Christian rock band Remnant performed live Friday at the Company A, 305th Military Intelligence Battalion drill pad in front of enthusiastic fans who endured chilly temperatures in order to observe their performance.

Even though Remnant has existed as a band for four years, — members Danny Showalter, lead guitar and vocalist, Jimmy Ducan bass guitar and vocalist, Justin Gabori, drummer, and Staff Sgt. Charles Rossman, a small group leader at Fort Huachuca's Non-



Christian rock band Remnant, performed for the first time in 18 months Friday. They performed on the drill pad of Company A, 305th Military Intelligence Battalion.

commissioned Officers Academy, and who plays rhythm guitar and vocals, the band just came together four months ago. Rossman is an unmanned aerial vehicle operator.

All four members attend different Churches, said Rossman, who founded the group with members of

his church. "The churches in Sierra Vista are really good about working together and helping each other. A few members of my home church called around and let it be known we were looking for band members," Rossman said.

He said he and Showalter finally got fed up with vocalists who wouldn't commit or would leave the band after only a few months. They finally decided to alternate lead-vocal duties. "We came together in a weird way," he said.

He said the band's name Remnant came from Joel 2:32, a book in the old testament of the Bible.

"We are really thankful for the opportunity to play and are thankful for all of the help and support of the Fort Huachuca community," Rossman said.

He said Friday was their first performance in the last 18 months. "During that time we loaned our equipment out to other groups that needed it and we wrote songs." He said their equipment was used for the recent Morale Welfare and Recreation Fun Fest.

For more information regarding Remnant, or to call Rossman regarding a performance, call 456-1364.

"We were expecting to be first, however it's no problem. Our spirit is still high," Hill said, whose team came in second in the Commander's Cup program.

The 314th TRS, comprised of airmen, sailors and Marines, took the program by storm.

Entering the playoffs, the 314th TRS compiled a 12-2 regular season record and reached the championship game undefeated, 3-0.

During the title game David Arvizu, 314th TRS quarterback and offense coach, threw four touchdown passes and ran for another score.

Sean Nereu added to the 314th halftime lead of 20-14 by scoring a touchdown with one second left on the clock.

Jason Tate, defense co-captain, and Jason Whitesel led a stingy defense allowing only two offensive touchdowns and forcing two interceptions by Jonathon Davis.

"Despite bad calls by the referees, we overcame and dominated their offense," Tate said.

As the winners of the flag football program the 314th TRS, along with the other top flag football teams of Fort Huachuca, will play Davis-Monthan Air Force Base in the 2002 Turkey Bowl football game Saturday on Bujalski Field.

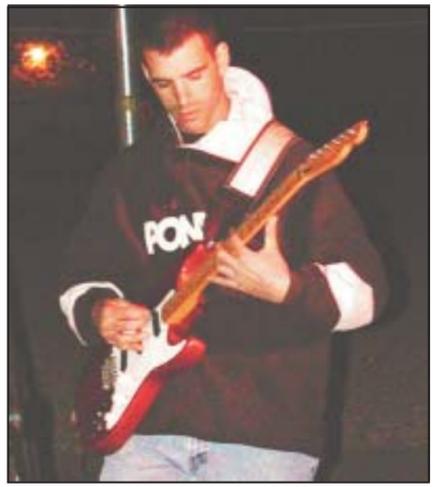
Kickoff is scheduled for 9 a.m. and teams will play in round-robin fashion.

The 314th TRS may be up against 19th Sig. Company again come Saturday.

Hill said he is looking forward to the event. "We'll take the next game in the Turkey Bowl."

The 314th TRS disagrees though. "We beat them in the regular season and we beat them in the championship game. The Turkey Bowl is going to be the same," Arvizu said.

Tate agrees. He predicts they're "going to win it."



Photos by Staff Sgt. Sharron Stewart

Staff Sgt. Charles Rossman, Noncommissioned Officers Academy, plays rhythm guitar during the free concert.

Fort Huachuca Brownie Girl Scout Troop 63 holds investiture

By Rita Billiard
Girl Scout Community Relations

Local girls were invested into the Girl Scout program as official Brownie Girl Scouts for Troop 63 Oct. 25.

When a girl first joins the program she is invested into it by saying the Girl Scout Promise and Law.

The program began with the Pledge of Allegiance and then was followed by the Girl Scout Promise. The girls and parents then

listened to a reading of the "The Brownie Story." The story is about Brownies being friend-makers and ready helpers.

Traditionally Girl Scouts use a symbolic mirror, called the Mirror of Water, to learn they are now part of the Brownie Girl Scout Program. For the investiture, each girl recites a traditional poem called, "Twist Me and Turn Me," and then recites the promise to their leader, Hilda Pagan. Because each girl's reflection is shown in the Mirror of Water during the ceremony they are now consid-

ered a Brownie. At the end, Pagan presented a Brownie Girl Scout pin to each girl.

Parents and Brownies celebrated this special occasion with cake and ice cream, while announcements of future activities the troop will be participating in were discussed.

Troop 63 includes Kendall Thompson, Kathy Nuñez, Alexandra Thompson, Tyra Hannibal, Morgan Tierman, Savanna Elliott, Heather Cronin, Cassidy Watkins, Chloe Lawson, Jennifer Gross, Charity McKay, Alexis Argueta and Tiffany Hannibal.



Fort Huachuca Directorate of Community Activities

The Directorate of Community Activities is responsible for content appearing on the MWR page in The Fort Huachuca Scout. Questions about this section should be directed to MWR Marketing Director Paula German at 538-0836 or send an e-mail to paula.german@hua.army.mil.



**TICKETS AVAILABLE
AT MWR BOX OFFICE**

TUCSON CONVENTION CENTER

"Fame" Jan. 24 - Feb. 7
"Stomp" March 1 & 2
"Cats" April 4 - 6

CARDINALS FOOTBALL PACKAGES

vs. Oakland Raiders November 24
vs. Detroit Lions December 8
vs. San Francisco 49ers December 21

Times and prices vary. Call 533-2404 for information or drop by the MWR Box Office located in the MWR Plaza, Building 52008 on Arizona Street. MWR Box Office is open Monday - Friday, 9 a.m. - 5 p.m.

Knottsberry Farm, located in Buena Park, Calif., is paying tribute to veterans and current military personnel Nov. 3 - 24. They offer free park admission for ID card holders, spouses and two dependent children ages 3 - 11. Additional tickets may be purchased at MWR Box Office. Call 533-2404 or visit the office for information.

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Call Carlson Wagonlit Travel today for your reservations at 515-0910. Carlson Wagonlit's operational hours are 8 a.m. to 4:30 p.m.



Ozone offers fun and activity!

Fort Huachuca is the home of the Ozone Fun and Sports Place. This large, modern, well-lighted facility offers many choices to Fort Huachuca residents, active duty military personnel, military units and individuals.

The Ozone features the Army's Video Arcade and Pepperoni's Pizza, along with big screen televisions and a state-of-the-art sound system. The facility includes an outdoor volleyball court and plenty of room for your own games and activities.

The Ozone Fun and Sports Place is available for lease during the week, and on some Sundays, for private parties, birthdays, anniversaries, hail and farewell's, and unit moral activities. A full catering menu (excluding alcohol) is available for these functions.

Now is the time to make reservations at the Ozone Fun and Sports Place for the holiday party season.

For more information, contact Sue Higgins at 538-1690.

The Ozone is now open on Sundays, through the football post season, from 10 a.m. to 5 p.m. for Initial Entry Training students. Students can watch all their favorite games on the big screen televisions.

Company level soccer tournament

A company level soccer tournament will be held Dec. 7 and 8 at 9 a.m. The tournament will be conducted in round-robin format, eight on eight. All teams must be aligned within their units, and awards will be presented to the top three placed teams. Entry fee is \$100 per unit.

A coaches meeting will be Wednesday, 10 a.m. at Barnes Field House. For more information, call Michelle Kimsey at 533-3180 or 533-5031.



What's goin' on at Lil' Skeeters'?

Quick Shot Bingo is still going on at Lil' Skeeters. Participants can win up to \$50. Prizes are paid on the spot, in cash. The cost is only \$1 per play. Drop in at Lil' Skeeters and ask the friendly staff for payout information. Lil' Skeeters invites all to come in, relax and play Bonanza Bingo while you eat.

The holidays are right around the corner and Lil' Skeeters can help with your holiday party meals. They have a "party pak" menu with selections to feed any size gathering. Let Lil' Skeeters take the stress out of your party meal preparation.

Lil' Skeeters is open for lunch Monday through Friday, 11:00 a.m. - 1:30 p.m. and open for dinner Wednesday and Thursday, 3:30 - 7:30 p.m. and Friday 3:30 - 8 p.m. Call 533-3837 for information or takeout.



La Hacienda fun and entertainment

La Hacienda now hosts Karaoke every Friday, 6 - 10 p.m. La Hacienda offers free snacks to add to the fun and entertainment. Come on out and be a star.

Try your luck with the Big Bingo Program offered at La Hacienda. La Hacienda Bingo is offered Tuesdays, Thursdays and Saturdays at 6:45 p.m. and Sundays at 12:45 p.m. Call La Hacienda at 533-7322 for more information.

Boating Safety Course

MWR Rents will offer a boating safety course at Murr Community Center Saturday, from 8 a.m. to 5 p.m. Completion of a boating safety class is necessary to rent boats from MWR Rents. Call 533-7607 for more information.

MWR facilities announce Thanksgiving hours

The following facilities will be closed Nov. 28, Thanksgiving Day: La Hacienda; Pepperoni's; Lil' Skeeters; Jeannie's Diner; Buffalo Corral Riding Stables; Sportsman's Center; Mountain View Golf Course; 19th Hole Clubhouse; Desert Lanes; MWR Rents; Sportsman's Center; Private Organization & Commercial Salutations; Unit Funds; Child Development Center; School Age Services; Youth Services and MWR Box Office.

In addition to being closed Thanksgiving Day, Jeannie's Diner will close early the day before Thanksgiving. The Diner's hours for Wednesday will be 9 a.m. - 2 p.m. The day after Thanksgiving, the Diner will be open 9 a.m. - 2 p.m.

LakeSide Activity Centre will be open Thanksgiving Day, 11 a.m. - 3 p.m., for their Grande Thanksgiving Buffet.

The following facilities will be closed Nov. 29, MWR Box Office; Private Organization & Commercial Salutations; Child Development Center; School Age Services; Youth Services; Unit Funds; Lil' Skeeters; Pepperoni's and LakeSide Activity Centre. LakeSide and Pepperoni's will also be closed Saturday, Nov. 30.

The following facilities will be open Nov. 29: Mountain View Golf Course; 19th Hole Clubhouse; Jeannie's Diner, 9 a.m. - 6 p.m. and La Hacienda (La Hacienda opens at 10 p.m. for Disco).

Barnes Field House will be open 9 a.m. - 2 p.m. Thanksgiving Day, but the Barnes Field House pool will be closed all day. Nov. 29, BFH will be open 9 a.m. - 6 p.m., and the pool will be open 9 a.m. - 2 p.m.

Interested in youth wrestling?

Call Youth Services now if you are interested in helping to form a new youth wrestling program. Ages 6 and up are invited to participate in this free-style wrestling program. Wrestling season runs from Feb - May. Interested children, coaches and parents are needed. Call 533-3205 for more information.

Christmas Hunters' Banquet scheduled

Hunters are invited to the Christmas Banquet to be held Dec. 21 at the Sportsman's Center. Social hour will start at 4 p.m. and the banquet at 5 p.m. The Sportsman's Center will close early that day, at 2 p.m.

For those needing a ride home after the banquet, transportation will be available.

Volunteers needed

There are many opportunities to volunteer at Fort Huachuca. Contact Jo Richter, installation volunteer center, at Murr Community Center, 533-4823 or email at richterj@hua.army.mil. The IVC is looking for a volunteer to help with answering the IVC phone, administrative filing and adding the names and hours for volunteers to the IVC Computer program.

The Office of the Staff Judge Advocate is looking for tax center volunteers responsible for taking client information and processing tax returns into an automated tax program.

Sportsman's Center activities

The Sportsman's Center will host a Kick-Off Open Skeet Shoot to be held Nov. 23-24. This is an NSSA event. Registration is at 8 a.m. Call 533-7085 for information.

Attention hunters

We are now in the hunting season. Do you have all your supplies? Check out what is available at the Sportsman's Center, such as Portable Game Cleaning Kit for only \$19.95.

Thanksgiving Buffet

The LakeSide staff is making preparations for the Thanksgiving Grande Buffet, Thursday, 11 a.m. - 3 p.m. Cost will be \$17.95 for adults; \$7.95 for children 6-10 years; and children 5 and under are free.

This event is highly anticipated and the LakeSide is famous for their "grande" Thanksgiving feast. The menu will feature a wide array of taste delights, starting with breakfast selections such as omelets, breads and pastries, breakfast potatoes, bacon and sausage, french toast, swiss eggs benedict and fresh fruit.

Brunch delicacies will include crawfish, Chef Chewy's LakeSide Lox, petite top sirloin steaks, barbecue salmon, whipped potatoes and gravy, and festive yams. You can then proceed to the carving station for roasted Tom turkey and glazed ham.

And don't forget to save room for the fabulous dessert station. It will be filled with pumpkin pie, delectable cheese cakes, cranberry mousse and more.

The friendly staff is looking forward to sharing holiday fun and cheer with each of you, Call 533-2194 for more, information and reservations.

Desert Lanes Bowling Center

A "9 Pin No Tap" Tournament is still scheduled for Saturday. Entry fee is \$20 per person with a payout ratio of 1-5. Participants bowl three games on the same lanes.

On Dec. 14 at 1 p.m., Desert Lanes will hold a Scotch Doubles Mixed Tournament. Entry fee is \$30 per couple. Payout ratio is 1 to 5. Bowl five games on the same lanes.

Call 533-2849 for information on either of these tournaments.

On Dec. 23 from noon - 4 p.m., school age students will have the opportunity to take a "Bowling Break." Students receive \$1 games and \$1 shoes during that time.

Youth Sports schedules basketball

Coed Youth Basketball season begins Jan. 18. Registrations will be Dec. 7, noon - 3 p.m. at the Youth Center, and Registration is also open through Jan. 3 at the Oscar Yrun Community Center, Ethel H. Berger Center and the Cove Aquatic Center in Sierra Vista.

The leagues will be set up according to the following age groups: Pee Wee, ages 5-6; Mighty Mite, ages 7-8; Bantam, ages 9-10; Junior, ages 11-12, and Senior, ages 13-15. All ages are based on age as of Dec. 31, 2002.

The cost is \$50 per child, ages 5-8 and \$60 per child, ages 9-15. Call 459-7922 or 533-3205 for more information.

NAF Human Resources Office

The Nonappropriated Fund Human Resources Office will be closed Thursday, Nov. 28 and Friday, Nov. 29. The office will reopen Monday, Dec. 2 at 7:30 a.m. If you would like job information, please call 533-5278 or go to the NAF office at 556 Augur Avenue.

THE 4TH ANNUAL TURKEY BOWL CHAMPIONSHIP



All American Athlete Turkey Bowl

The Turkey Bowl is scheduled for Saturday, 9 a.m. - 2 p.m.. This is an annual competition between Fort Huachuca and Davis Monthan Air Force Base. This year's theme honors the "All American Athlete." Trophy and honor are at stake. Event is open to the public and offered at no cost to the spectators. It will be held at Bujalski Field, Barnes Field House. Call 821-2374 for more information.

Youth Services Tae Kwon Do Classes

Youth Services offers Tae Kwon Do classes every Tuesday and Thursday at 6 p.m. at the Youth Center. Ages 4 and up are invited to come to any class and participate. Parents are welcome as well.



All Army Boxing returns to Fort Huachuca Jan. 21-24, 2003

Plans are under way for the arrival of the All Army Boxing contenders. This year's bouts will begin Jan. 21 at Barnes Field House. The winning contenders will advance to the Armed Forces Championships, and from there to the world military championships, CISM (Conseil de International Sports Militaire), which will be held in Italy in 2003. In 2004, the CISM will be held at Fort Huachuca.

This event is open to all MWR authorized patrons and their guests. The ticket prices will be the same as last year. : general seating for Jan 21 and 22, \$5; championship night \$8; three night ticket package, \$15; children 10 years and under, free.

Get ready. Three exciting nights of boxing are on the way.

Traditional turkey or one with a twist?

By Kay Blakley

Consumer Advocate, DeCA Europe

Whether you're a seasoned cook with tons of turkey expertise or a culinary novice whose only turkey encounters have been of the "eating kind," no doubt you'll agree, it's just not Thanksgiving without the grand bird as the centerpiece of your holiday table.

If you're ready for a new challenge, you might want to try seasoning the turkey with a salt brine soak then roasting it on a charcoal grill.

However, if this will be your first try at roasting a turkey, then the traditional oven method will probably be your best bet.

Either method is amazingly easy — especially if you learn a few facts up front. Complete instructions for both are included right here. There is even a collection of "Kay's Kitchen-Tested" recipes at the end, which are probably pretty close to what your mom used to make.

Just add your own vegetable dishes and favorite salads and you'll have a wonderful holiday meal.

We'll start by "talking turkey," because that's where most questions seem to come up. For all the other dishes — simply follow the easy directions.

How much to buy

Your first decision is likely to be what size bird to buy. Plan on 1/2 to 3/4 pound per person for a regular bone-in turkey, and about 1/3 pound per person for a boneless breast or turkey roast. Allow a bit more to accommodate guests who favor only white or dark meat. As with all raw meat, turkey can spoil quickly if not handled properly, so make the commissary the last stop on your holiday shopping trip. Make the turkey the last item placed in your cart. At home, place in the refrigerator or freezer immediately.

Thawing

It is very important that the turkey be fully thawed before being roasted, but having it thawed by the time you're ready to cook it requires some careful planning. Never thaw turkey at room temperature, as it provides the perfect environment for any harmful bacteria in the meat to rapidly multiply. You generally can't see, smell or taste the bacteria right away. But, believe me, you certainly don't want to learn this lesson the hard way with a nasty case of food poisoning. Leave the turkey in its original package and use either of the following methods:

1. Refrigerator method

This is the ideal method since it keeps the meat cold until it is completely defrosted. Place turkey on a tray in your refrigerator. Allow five hours per pound for the thawing process. Depending on size, this can take from two to five days.

2. Cold water method

With the turkey in its original wrapper, place in a large container and cover completely with cold water. Change the water every 30 minutes to an hour, and allow about an hour per pound total thawing time.

Preparation for roasting

Remove the giblet package and neck from inside the bird. Be sure to check both the body cavity and the neck cavity for giblets. Sometimes there are two packages and you'll end up with a mess if you miss one. Set these aside for giblet gravy. Rinse the turkey inside and out with cold running water and pat dry with paper towels. Rub the inside cavity generously with salt. For an unstuffed bird, place a medium size onion cut into quarters,

and two or three celery sticks with leaves inside the body cavity. These add wonderful flavor, both to the meat and to the drippings, which you'll use later for giblet gravy. Discard the onion and celery, once the turkey is roasted.

For a stuffed turkey, follow the clean and dry steps above, then spoon some of the stuffing loosely into the neck cavity; pull the neck skin to the back of the bird and fasten securely with a small skewer. Loosely spoon remaining stuffing into the body cavity. If the opening has a band of skin across the tail, tuck the drumsticks under the band; if the band is not present, tie legs securely to the tail with string. Twist the wing tips under the back.

For optimum safety do not prepare the stuffing completely until you're ready to use it (see note with dressing recipe.) And, do not stuff the bird until just before roasting. If you are a novice cook, my recommendation is to roast the bird unstuffed. Baking a pan of dressing separately allows you to see more clearly when the dish is cooked completely.

Traditional oven roasting directions

There are a number of unique roasting methods you might gather from friends, such as roasting in a brown paper bag, roasting in foil, or roasting breast side down. Some are perfectly fine, as long as you have complete instructions. Others, such as cooking at very low oven temperatures (less than 325°F) for several hours or overnight are downright dangerous, because the bird is not likely to reach an internal temperature sufficient to kill potentially harmful bacteria. What follows are tested and safe roasting directions sure to produce a beautifully browned, fully cooked turkey.

Place the prepared turkey, breast side up, on a rack in a shallow roasting pan. For easier clean up, add 1/2 cup water to the bottom of the pan. Brush skin with cooking oil or melted butter. If an oven-going meat thermometer is used, insert it in the center of the inside thigh muscle, making sure the bulb does not touch bone. Cover loosely with foil, if desired, to prevent over browning and roast according to the chart below. Remove foil during the last 45 minutes of baking time. When the bird is two-thirds done, cut the band of skin or string between the legs so thighs will cook evenly. Baste the bird with pan drippings occasionally, if desired.

Try to match the size of the pan to the size of the bird. If the pan is too deep it will shield the thickest part of the turkey thighs from the heat causing them to cook unevenly. Your commissary has a variety of disposable aluminum pans to choose from, if needed. You want the oven air to be able to circulate completely around the turkey, so be careful not to overcrowd with other dishes baking at the same time. This may be a challenge if you have a very small oven, but can be managed with a bit of planning ahead.

Test for doneness

Use the roasting times shown as a guide only, and rely on a thermometer to determine actual doneness. The meat thermometer inserted in the thickest part of the thigh should register 175° - 180° F, and in the breast 160° - 165° F. If stuffed, the thermometer inserted in the center of the stuffing should register 165°F. Additionally, the thickest part of the drumstick should feel soft when pressed between the fingers, and the drumstick should move up and down and twist easily in the

socket. Don't rush things, it's better to have the turkey a wee bit over done than to have breast meat that's terribly chewy, and drumsticks disturbingly pink. Once the turkey meat and the stuffing have reached the proper temperatures, remove the turkey from the oven, cover loosely with foil to keep warm and allow it to stand for 20 to 30 minutes before carving.

Brining, charcoal grilling turkey

These instructions are from Cook's Illustrated Web site, and the entire process has been home-tested by "yours truly" with excellent results. There are a few precautions you need to be aware of, though, before you start:

- Get the right turkey — one that weighs no more than 14 pounds. A larger bird will produce burnt skin and undercooked meat.
- Don't stuff the turkey — this will also lead to burnt skin and undercooked meat. Leave both the body and neck cavities open so juices can drain.
- Placement of the turkey on the grill is crucial — hot coals go on one side and the turkey goes on the other side, strategically placed over a disposable drip pan.
- Use a V-rack if you have one. This helps protect the skin and promote slow cooking.

So does turning the turkey three times, allowing all sides equal exposure to the hot coals. Avoid opening the lid or turning the bird any more than instructed.

• Brining the turkey helps prevent the meat from drying out and gives it a nice seasoned taste throughout. Do the brining in the refrigerator, if at all possible, in order to stay safe from foodborne illness.

• Use a thermometer to check for doneness. Smoking gives the meat a bit of a pink tinge, which makes it close to impossible to tell if the meat "looks" done. An instant read thermometer is great if you have one.

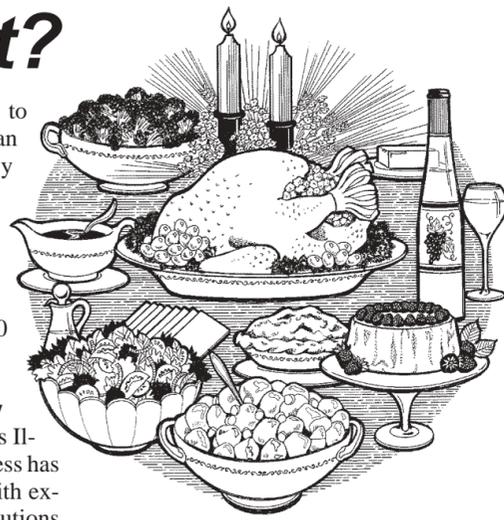
• Total cooking time is about 2 to 2 1/2 hours, but expect it to take longer if the weather is cold, windy or rainy. Serves 12.

Charcoal gives you the opportunity to add wood twice—at the outset of grilling and when the bird is turned breast-side up at the one-hour mark—for a stronger smoke flavor. If you're using wood chips, don't forget to add fresh briquettes at the same time you add the second packet of wood chips. Wood chunks throw off enough heat as they burn to make additional briquettes unnecessary. Hickory and mesquite are widely available in chunk and chip form; both work well in this recipe. Hardwood charcoal burns faster and hotter than briquettes, so be sure to use charcoal briquettes in this recipe.

The total cooking time is 2 to 2 1/2 hours, depending on the size of the bird, the ambient conditions and the intensity of the fire. Check the internal temperature in the thigh when rotating the bird at the one-hour-and-45-minute mark. If the thigh is nearly up to temperature (the final temperature should be 175°F to 180°F) check the temperature again after about 15 minutes. If the thigh is still well below temperature (145°F or cooler) don't bother checking the bird again for at least another 30 minutes.

Two cups kosher or one cup table salt
One turkey, giblets and neck removed, rinsed thoroughly, and wings tucked
Six wood chunks (each about three inches long) or six cups wood chips
Two tablespoons unsalted butter, melted

1. Dissolve salt in two gallons water in large (at least 16-quart) stockpot or clean



bucket. Add turkey and refrigerate for 12 hours or overnight. If refrigerator space is at a premium the salt in the solution can be doubled and the soaking time shortened to four hours.

2. Toward end of brining time, soak wood chips/chunks in bowl with cold water to cover for one hour and drain. Alternatively, place half the chips on 18-inch square of heavy-duty aluminum foil and seal to make a packet. Use fork to tear about six holes in foil to allow smoke to escape. Repeat with remaining three cups wood chips and another sheet of foil; set aside.

3. Place charcoal (about 70 briquettes) on one side of grill and ignite; burn until briquettes are completely covered with light gray ash.

4. Meanwhile, spray V-rack with non-stick cooking spray. Remove turkey from brine and rinse inside and out under cool running water to remove all traces of salt. Pat turkey dry with paper towels; brush both sides with melted butter. Set turkey, breast-side down, in V-rack.

5. When coals are ready, place three soaked wood chunks, three cups wood chips or one wood chip packet on top of coals. Place disposable drip pan on cool side of grill floor. Position grill rack over coals and place V-rack with turkey over cool part of grill; open grill lid vent halfway and cover, positioning vent over turkey. Cover and grill-roast one hour.

6. Remove lid from grill. Using thick potholders, transfer V-rack with turkey to rimmed cookie sheet or roasting pan. Remove grill rack and add three remaining soaked wood chunks or 12 new briquettes and remaining wood chips or chip packet on top of coals; replace grill rack.

7. With thick wad of paper towels in each hand, flip turkey breast-side up in rack. Return V-rack with turkey to cool side of grill so that leg and wing that were facing coals are now facing away. Cover and grill-roast 45 minutes.

8. Using thick potholders, carefully turn V-rack with turkey (breast remains up) so that leg and wing that were facing coals are now facing away. Insert instant-read thermometer into each thigh to check temperature and gauge how much longer turkey must cook (see note following recipe title, above). Cover and continue grill-roasting 15 to 45 minutes more, until thermometer inserted into thigh registers 175°F to 180°F.

9. Remove turkey from grill, cover loosely with foil, and let rest 20 to 30 minutes; carve and serve.

So there you have it — complete instructions for both the traditional oven roasted turkey and directions for giving that tasty bird a whole new twist. Decide which method best suits your skill level and give it a try. You'll see just how easy it is to turn out a masterpiece of a turkey.

Army takes gold in Armed Forces Basketball

By Spc. Charles Goff
Army News Service

When it was all over, only points separated the All-Army basketball team from the Air Force squad, tied with four wins each.

The soldiers though, averaging 82.3 points per game, took home the gold medals and the 2002 Armed Forces Basketball Tournament title last week at Fort Hood, Texas.

The All-Army basketball team clinched its second championship in two years Saturday with a 4-2 record and 494 total points, despite losing its final game to the All-Navy team 83-87.

"This is the first time in over 10 years that Army has won back-to-back," said Babe Kwasniak, Army head coach. "We are proud of all the guys. We get to keep the gold medal where it belongs."

The deciding factors for the tournament were agreeably the players' ability to work together and their ability to effectively play two games a day, Kwasniak said.

"I feel that player for player, I had the best team here," said Air Force head coach, Mark Watley. "We just didn't play well together."

For Watley, playing six games over three days was a tough way to play a tournament.

"I think the quality of the tournament drops way off when you play two games a day," he said. "No coach comes here expecting to play all 12 of his guys extended minutes. You lose quality because your best players aren't on the court at all times."

On the other hand, Army found it to their benefit.

"It was to our advantage," said Kwasniak. "We practiced three times a day, so we knew that was good for us."

"We were always able to go 12 deep ever since the start of the tournament," said Army guard, Eric White, "and that was significant since the other teams were not using all 12 guys."

"The guys are in phenomenal shape and

that paid off for us in the end," said David Bullock, one of Army's assistant coaches.

The tournament, which was round-robin style where each team played every team twice, tipped off the morning of Nov. 13.

In the opening game of the tournament, the Air Force nipped Navy 89-85 in overtime. In Army's debut game, the soldiers slashed the Marines 90-63. The Army's offense was more than the Marines could handle.

That afternoon Air Force dominated Army 85-75, while the Marines scored the most points in a single game in their 104-79 romp over the Navy. At the end of the first day, the Air Force was undefeated at 2-0. Army and Marines were tied at 1-1, and the Navy was winless at 0-2.

The next morning the Marines upset Air Force 67-60, while Army beat Navy 87-77. This created a three-way tie for first at 2-1. With the tournament half done, it was anybody's championship.

Then the Air Force slid past Navy 83-80.

The second match-up between the Army and Marines was a clash of the titans. The Marines had proven they were a match for anyone by beating the undefeated Air Force that morning and were itching to pay back Army for their opening game.

In the first half, though, neither team could get decisively ahead. But by the middle of the second half, the Marines had a 10-point lead. The Army mounted a comeback, catching up to the Marines with less than three minutes to play. The Army had the advantage of the large home crowd cheering them on, but when the clock ran out the score was tied at 78.

The overtime period began with the Marines scoring four points almost immediately. Turnovers, however, and a technical foul for bad sportsmanship left the Marines trailing 86-84 with exactly two seconds to play.

"That was the biggest heartbreaker," said Antonio Robinson, Marines' head coach. "The referees took charge of the game, and

they don't ever take charge of a game like that. They called that technical foul. They were supposed to warn the player first. So that made it a heartbreaker, because that would have put us up." This win tied the record with the soldiers and airmen at 3-1.

On the final day of competition, the Army got a second chance at the Air Force. This time the soldiers pulled together and topped Air Force 73-63, putting them in first place for the first time in the tournament.

"We lost the Army game because of 20 turnovers," said Watley.

Several coaches and players agreed that this was the game that decided the gold.

"Our guys were patient and very diligent in attacking them," said Bullock. "We always wanted to be on the attack mode, and that paid off for us at the end."

The Marines beat Navy 77-74 in overtime after tying at 68 in regulation.

A lot was at stake during the final game between the Air Force and Marines. A loss meant third place for the Air Force and no chance at the gold, while a win presented the possibility of tying the Army for first.

The Marines came out strong at first, but were quickly dominated by Air Force, who stayed ahead a majority of the game. The Marine fans could be heard uttering "this is not the same team that played yesterday" in disappointment. Air Force won 74-67.

Navy had nothing to gain, but Army had everything to lose in the final game. The Army knowing this did not take Navy lightly.

"Your worst enemy is a wounded one," said Bullock. Navy came out strong and had a significant half-time lead. Army once again mounted a comeback, but this time they were down by four when the buzzer went off.

Navy head coach Kenneth Gray was quick to point out that Navy was a better team than the record showed.

"We've been playing at this level the entire time," said Gray. "We've just been making mental mistakes at the end of the game..."

Navy was second only to Army in points



Photo by Spc. Charles Goff

Army forward, Joseph Allen, forces his way through the Navy defense to try for a slam during the last game of the tournament.

scored, but ended up with a record of 1-5.

The final games tied Army with Air Force at 4-2. But Air Force had scored less than 70 points in two games, and had only 453 total points. Army's 493 points gave the soldiers the championship and gold medals.

After the tournament, the Armed Forces Team was announced. Five of the 12 members were from the All-Army team. Kwasniak and Bullock were named as head coach and assistant coach respectively.

The Armed Forces Team will represent the United States in international competition Dec. 1-9 in Brussels, Belgium. Until then, the team is training at Fort Hood and scrimmaging with local colleges.

(Editor's note: Spc. Charles Goff is the sports editor for the Fort Hood Sentinel newspaper.)