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Gen. Robert B. Neller, Commandant of the Marine Corps, walks across Lance Cpl. Torrey L. Gray Field after disembarking from a UH-1Y Venom aboard the Combat Center, Nov. 17. Neller was at the Combat Center to observe Integrated Training Exercise 1-18.

# Commandant visits Combat Center

## STORY BY CPL. DAVE FLORES, PHOTOS BY LANCE CPL. PRESTON MORRIS

Commandant of the Marine Corps Gen. Robert B. Neller visited the Combat Center to observe training exercises conducted on Integrated Training Exercise 1-18, aboard the Marine Corps Air Ground Combat Center, Twentynine Palms, Calif., Nov. 17, 2017.

ITX, formerly known as Enhanced Mojave Viper and before that the Combined Arms Exercise, is the longest-lasting training exercise that occurs aboard the Combat Center. Each ITX is comprised of an intense 29-day training cycle involving a series of progressive live-fire exercises that assess the ability and adaptability of a force of approximately 3,500 active duty or Reserve Fleet Marine Force Personnel. The Combat Center's size allows this one of a kind training to happen all year, with this iteration being the first of many more slated to happen throughout the year. Neller came to see the Marines training to see our Nation's Force in Readiness come together on a large scale level. During his stay, he met with squad leaders from 1st Battalion, 6th Marines at Dunham Chow Hall on base, and visited multiple ranges that are being utilized during this ITX training evolution.

## Corps reaches final stages of tropical boots, uniform testing

## STORY AND PHOTOS BY MONIQUE RANDOLPH

MARINE CORPS BASE QUANTICO, Va.—The Marine Corps wrapped up its fourth and final field user evaluation for a prototype tropical utility uniform and boots in late September.

Between June and September, 400 Marines from 3rd Battalion, 3rd Marine Regiment, put the new uniform and three types of boots to the test in a tropical climate.



An infantry Marine from 3rd Battalion, 3rd Marine Regiment conducts patrols wearing a prototype tropical utility uniform Oct. 5, during a Marine Corps Combat Readiness Evaluation exercise at Kahuku's Training Area, Hawaii. More than 400 Marines from 3rd Battalion, 3rd Marines wore the prototype uniform and boots as part of a Marine Corps Systems Command Field User Evaluation to test the durability, fit and function of the items in a tropical environment.

The testing was done in various locations on the island of Oahu, Hawaii.

"About four years ago, then Commandant Gen. James Amos directed us to explore tropical uniforms and boots for Marines," said Todd Towles, program analyst for the Clothing and Equipment Team at Marine Corps Systems Command. "When he became commandant, Gen. [Robert] Neller followed up on the initiative, which brings us to where we are today."

To date, MCSC has tested five different fabric types and four boots, downselecting to the single uniform fabric and three boot options that 3/3 tested. The goal of the final FUE was to collect feedback about the durability, fit and function of the prototypes that will be included along with other data in a decision package during the second quarter of fiscal year 2018.

"When our program office goes out [to conduct a

See Tropical Boots A6

## Inside the Observation Post

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B2	Movie Schedule





Marines share their favorite Thanksgiving recipes See page B1

# Marine Corps' Top Shot

Every week, thousands of fans cast their votes for the best photograph posted on the Corps' Facebook page. This week's top shot comes from Lance Cpl. Luke Kuennen.



Students of Reconnaissance Team Leader Course are extracted from the ocean by a CH-53E Super Stallion helicopter during a wet spy-line exercise, Marine Corps Training Area Bellows, Nov. 1. The spy-line exercise concluded the 8-week course, which trained students in a broad range of scenarios organic to reconnaissance operations. RTLC aims to improve independent and tactically sound decision-making, improving the readiness of forward deploying reconnaissance teams.



**Reprinted from the Observation Post** Nov. 24, 1976

# Chaplains' Corps To Celebrate Birthday

## BY CMDR. C.B. YOUNG, CHC. USN

The Navy Chaplain Corps will observe the 201st anniversary of its establishment on November 28.

The first chaplain to serve in the Continental Navy, Congregational minister Benjamin Balch, began an almost unbroken succession of ministers,

## 

priests and eventually rabbis, who have served the men and women of the Navy, Marine Corps, and Coast Guard. For 13 years, from 1785 to 1978, there were no chaplains because there was no American Navy.

Today 820 chaplains, currently representing 70 religious faiths and communities, serve nearly 800,000 Navy, Marine Corps and Coast Guard personnel and their dependents.

At Twentynine Palms, six chaplains assigned to Force Troops and the Marine Corps Base provide professional and religious ministry to more than 5,000 Marines, Navy persons and their families. Captain J.H. Carnes serves as senior chaplain, Force Troops. He

provides ministry to Headquarters Company and acts as advisor to all chaplains at Twentynine Palms and the Marine Corps Supply Center, Barstow. Lieutenant Commander P.W. Williams is assigned to the 1st Field Artillery Group and Lieutenant M.J. McGinley is assigned to 3rd Tank Battalion and also First Service Support Group.

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Across

1. Official currency of Myanmar. 4. \_ Ferreo Campineiro was a small railroad or an extend-

ed tramway line that linked the city of Campinas with the

Down 1. Republic in Eastern Africa

Pronoun referring to the person being addressed.

Harry \_, artist of Christian Cameos series.

Cabras district.

- 9. Iroquois word meaning "great water."
- 13. Primary division of geologic time.
- 14. One who is in charge of an entertainer's business affairs.
- 15. South American wood sorrel cultivated for its edible tubers.
- 16. 1987 film starring Barbra Streisand.
- 17. Be entitles to something.
- 18. Purposes.

20. Computer network that spans a wider area than does a local area network.

- 22. Roofed passageway especially with shops on one or both sides.
- 25. Edible visceras of a butchered animal.

27. Acronym for "meters above bottom" in oceanography. 28. Small, round, green seed borne in pods and used as a vegetable.

- 29. Very rich European cake prepared with yeast dough.
- 32. Spread rumors.
- 39. One of the first manufactured fibers with a soft, crisp feel. 40. Wander from the point.
- 41. Point feature that undoes an undo.
- 42. Technique characteristic of an individual artist, period, movement or medium.
- 44. \_ Chase, actress, playwright and novelist.
- 45. MacDonald, folk singer.
- 47. Third stage of behavioral processes in which artifacts are utilized.
- 49. Reproduction.

51. Primary coffee taste sensation created as salts in the coffee combine with sugars to increase overall sweetness. 54. Measure of importance.

- 56. Rell \_ aka "Gracious lady of surfing."
- 58. Invasion \_, six part mini-series by the BBC and the SciFi
- Channel.
- 60. Unproductive of success.
- 62. Oval body laid by domestic poultry and other birds. 63. Pertaining to pages.
- 64. Nonsense.
- 65. Lateen-rigged sailing vessel used by Arabs.
- 66. Native of the planet Remus on Star Trek.
- 67. Burden

- 4. First sign of the zodiac.
- 5. Once more.
- 6. Large black-and-white African stork.
- Opposed to.
- 8. Period of time for which a property is leased.
- 10. Minor eighth-century Hebrew prophet.
- 11. Frozen part of a body of water.
- 12. British rock band originally formed in Manchester.
- Tarbell, America's first great woman journalist. 19.
- 21. Keen resentment.
- 23. Belonging to.
- 24. Period between high water and succeeding low water.
- 25. Most desirable possible under a restricted expressed. Garcia Marquez, 1992 Nobel Prize winner for liter-26.
- ature. Unable to be tagged in chasing games.
- 30. Drummond, comic strip character created by Eddie Rickenbacker.
- 31. Music behind the voice in an announcement.
- 33. Most common color for \$5 chips.
- 34. Constructed language arguably the second-most used international auxiliary language in the world.
- 36. Scaleless, snakélike fish.
- 37. Address a question to and expect an answer from.
- 38. North American republic containing 50 states.
- 43. Time between one event and another.
- 46. Roman mythology goddess of abundance and fertility.
- 48. Smaller monetary unit of Western Samoa.
- 49. Made easier to bear.
- T600, new car designed by Commuter Cars. 50.
- 52. Get to know by heart.
- 53. Needs.
- 54. Phineas \_, most famous patient to have survived severe brain damage.
  55. Mount \_, realm of Vulcan, God of fire.
  57. Interjection of disgust.

- 58. Depression in casting that received a pin for aligning the pieces in a two-piece mold.
- \_ Dynasty, considered by the Chinese as one of the 59. greatest periods in the entire history of China.
- 61. Promise to pay a debt.
- **OFF-LIMITS**

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Installation Sgt. Maj. - Sgt. Maj. Michael Hendges CommStrat Director - Capt. Karen Holliday Media Chief - Cpl. Medina Ayala-Lo

Cpl. Natalia Cuevas Cpl. Christian Lopez Lance Cpl. Isaac Cantrell Lance Cpl. Margaret Gale Pfc. Rachel K. Young

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# **ESTABLISHMENTS**

MCIWest off-limits establishments guidance prohibits service members from patronizing the following locations. This order applies to all military personnel.

- Off Limit Establishments as of Oct 25, 2016
- Adobe Smoke Shop, 6441 Adobe Road, Twentynine Palms
- STC Smoke Shop, 6001 Adobe Road,
- Twentynine Palms
- Puff's Tobacco, 57063 29 Palms Highway, Yucca Valley
- Yucca Tobacco Mart, 57602 29 Palms Highway, Yucca Valley
- NYPD Pizza, 260-262 North Palm Canyon Drive, Palm Springs
- Sam's Smoke Shop, 16520 West Main Street, Barstow
- Teazer's Bar & Grill Nightclub, 14269
- Seventh Street, Victorville
- Angelo's Kars, 222 & 226 S. Coast

Highway, Oceanside

• Denny's Parking Lot, 692 E Street, Chula Vista

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- Burger King & McDonald's, 28th Street (parking lots), San Diego
- Club Mustang, 2200 University Avenue, San Diego
- Club San Diego, 3955 4th Avenue, San
- Diego
- Get It On Shoppe, San Diego
- Main Street Motel, 3494 Main Street, San Diego
- Trolley Stations, Palomar Street & San Ysidro, San Diego
- Vulcan Baths, 805 W. Cedar Street, San Diego
- Dream Crystal, 1536 Highland Avenue, National City
- Sports Auto Sales, 1111 National City Boulevard, National City

## WHAT I'VE LEARNED

**Joshua** Orlando, Fla. Lance Corporal, Administration Clerk, Headquarters Battalion PEREZ

PEREZ ALWAYS KNEW HE WOULD JOIN THE MILITARY, BUT IT WAS HIS DRIVE TO CHALLENGE HIMSELF THAT LED HIM TO JOIN THE WORLD'S FORCE IN READINESS.

> I was raised in the suburbs of Orlando, Florida. I tried to keep my head on straight and have the right group of friends, so I wasn't a bad kid. Two of the big sports I played were wrestling and powerlifting in high school, to keep myself active. I did boxing my freshman year, and shortly afterwards realized it wasn't for me.

> Growing up, I was definitely a Disney kid; I went there all the time with my family. Once I got older, I spent a lot more of my time on the beach.

started working at > McDonalds after I finished high school. I didn't plan on working there my whole life, so I looked into joining the military. I first had my eyes set on the Navy, but changed my mind to the Marines so that I could give myself a challenge.

> I didn't have any family members who were a part of the Marine Corps, so I decided to become the first one to earn the title. > I originally signed as an infantry contract with one of my best friends. We were going to do the buddy system, but he backed out. While I was at infantry school, I separated my shoulder and was re-classed to administration.

> That was the first serious injury that I have ever had in my life, but I felt like I handled it pretty well actually. We dropped packs and I realized that my shoulder wasn't really doing much. When I asked the Doc to check it out, sure enough, I had ripped it right out of socket.

> Now that I am in the Marine **Corps,** I have become a lot more active. I do still enjoy things like anime and video games, but I tend to hit the gym more now.

>I have been in the Corps for about two years now and it has been interesting to say the least. I would like to stay in the military, but I would like to join the Navy so I on boat and travel the world.

to work with the British Royal Forces, which was really interesting. They are a lot different from us, but we are all working towards the same goal by defending our countries.

> If and when I get out of the Marine Corps, I plan on going back to college and getting an education.

> I think working with my hands

from Legos to Minecraft. Creating was something that always sparked my interest.

> My motto has always been to go with the flow and try to stay flexible with anything that happens. That has helped me in my time in the Marines Corps, especially with things that can always happen.

leg day. The hikes can be rough, but they are a workout. Just in general, always staying in shape in the Marines is important because of how active our lives are.

## > My advice for junior Marines

**is** to stay away from negative people. They may seem laid back at first, but you don't want them to bring you



on something like welding could be > Over the summer, I was able a kid, I was always building things, the Corps, it would be to never skip with that crowd.

> If there was something that down. Being seen with the wrong a possible future for me. When I was I could tell myself before I joined crowd can make people group you in

Interviewed and photographed by Lance Cpl. Isaac Cantrell



# **WeekINPhotos** BLT 2/6 conducts COMPTUEX night raid



Marines with Battalion Landing Team, 2nd Battalion, 6th Marine Regiment, 26th Marine Expeditionary Unit, watch an aerial broadcast of a simulated night raid mission as part of Combined Composite Training Unit Exercise, Camp Lejeune, Nov. 15. The 26th MEU and its supporting elements are currently involved in COMPTUEX as preparation for the upcoming deployment of sailors and Marines.

GUNNERY SGT. ERIC ALABISO II



Marines with Battalion Landing Team, 2nd Battalion, 6th Marine Regiment, 26th Marine Expeditionary Unit, await the start of a simulated night raid mission in Light Armored Vehicle-25s as part of Combined Composite Training Unit Exercise, Camp Lejeune, Nov. 15.



GUNNERY SGT. ERIC ALABISO II

Marines with Battalion Landing Team, 2nd Battalion, 6th Marine Regiment, 26th Marine Expeditionary Unit, wait in a staging area prior to the start of a simulated night raid mission as part of Combined Composite Training Unit Exercise aboard USS Iwo Jima, Atlantic Ocean, Nov. 15



Marines with **Battalion Landing** Team, 2nd Battalion, 6th Marine Regiment, 26th Marine Expeditionary Unit, gather accountability in a staging area prior to the start of a simulated night raid mission.

**GUNNERY SGT. ERIC ALABISO II** 

We're very Thankful for 👋



## you can find it in the **Observation** Post **Classified section**

Whatever you're looking for,

## Published every Thursday



## Holiday Decoration Safety

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## Artificial or National True?

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## Maria & Frank Gul

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## Walter Desily

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## Keep Away From Heat Source

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## And Receive The Tree Protocally

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Have an enjoyable and SAFE holiday season!



# Amphibious Allies: U.S., coalition forces refine amphibious capabilities

## STORY AND PHOTOS BY LANCE CPL. ABREY D. LIGGINS

Marines, sailors and coalition forces integrated as one to demonstrate an increase combined arms operational proficiency during exercise Bold Alligator 17 at Camp Lejeune, North Carolina, Oct. 25.

Bold Alligator is a multinational, naval amphibious exercise that focuses on combined training of multiple forces executing complex shaping, amphibious and sea basing operations to improve U.S. and coalition ship-to-shore capabilities.

"What we're doing is onloading and offloading gear from U.S. ships," said 2nd Lt. Codi Mullen, officer-in-charge of the beach operations group with 2nd Transportation Support Battalion, 2nd Marine Logistics Group. "That will facilitate the exercise that is going on today which is offloading the gear then going off to conduct further operations for Bold Alligator." The purpose of the exercise was to focus on training side-by-side with allied nations to increase proficiency in combined operations, onloading and offloading gear from amphibious vehicles.

Cpl. Rayquane D. Forte, the staging line non-commissioned officer of the BOG with 2nd TSB, 2nd MLG, said when working with foreign countries, they are able to see things from a different perspective and find different ways to combine efforts to complete an operation.

Performance can only improve with practice and it's better to overcome challenging obstacles during training versus a real scenario.

"The critical level of our role is to ensure everything is properly offloaded," Forte said. "If we don't send it down correctly, it'll have to get sent back up, restaged and that just holds up the operation and could result in mission failure." By combing efforts to achieve the

French armored vehicles offloaded from U.S. Navy Landing Craft Air Cushions during exercise Bold Alligator 17 at Camp Lejeune, N.C., Oct. 25.

same goals, the service members used their ability to adapt and overcome to complete the mission.

"It was a great exercise to learn how

they work and also they get to know how we work," Mullen said. "It's a great initial understanding of how everything will flow once we go from ship to shore."





A Navy Landing Craft Air Cushion performs a ship-to-shore movement during exercise Bold Alligator 17 at Camp Lejeune, N.C., Oct. 25.

A Navy Landing Craft Air Cushions is guided offshore during exercise Bold Alligator 17 at Camp Lejeune, N.C., Oct. 25.

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## **OBSERVATION POST**

## Tropical Boots From A1

FUE], we talk to the Marines about what we're testing and why," Towles said. "We ask them to wear the uniform every day, whether they're in the field or a classroom. At the end of the FUE, we conduct surveys and focus groups where we inspect the uniforms and talk to the Marines about wear and tear, how the uniform feels on the body and whether or not they could conduct their mission. If it interferes with the mission or training, we want that feedback as well."

The tropical uniform prototype is made from a lighter-weight material than the current Marine Corps Combat Utility Uniform. The fabric is also designed to dry faster and keep Marines cooler in warm climates than the current utilities.

"The tropical uniform is made with the same fiber blend—nylon and cotton—as the MCCUU, but the fabric construction and weight are different," Towles said. "The tropical uniform is approximately 30 percent lighter than the MCCUU."

The uniform also has a slightly heavier, reinforced fabric in the elbow, knee and groin areas to provide higher abrasion resistance against the mountainous terrain and dense vegetation of tropical environments.

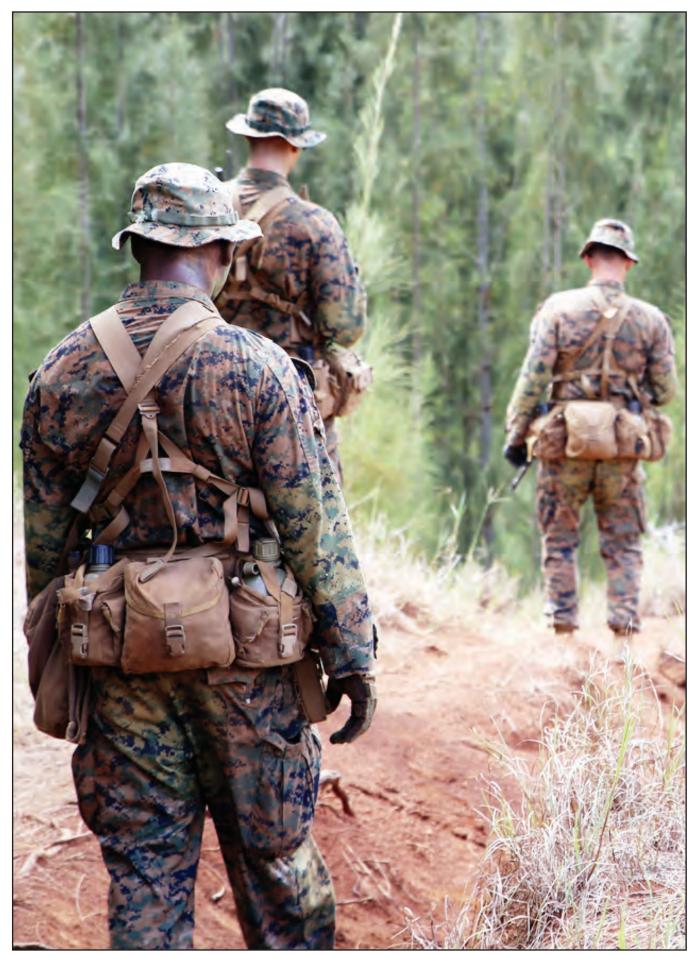
"I prefer to wear these over the [current uniform] because they have thinner, lighter material," said Lance Cpl. Kyle Herzog, an infantryman with 3/3. "It's hot and humid here, and the current ones are thick and not as breathable. Once it's wet, it's damp or wet for days at a time. The [new uniform] dries within an hour. For Marines stationed in this environment, new cammies are a must."

The boots—designed by three different manufacturers—are intended to have a self-cleaning outsole and dry faster than the current boot. They are also a half pound to one pound lighter than the current boot out of the box, and thus much lighter when wet, Towles said.

"We had several different types [of boots], and all of them dry much faster than the regular boot, and they're really light, so that's been a huge combat multiplier for us," said Battalion Operations Officer Maj. Evan Ota.

Marines could know as early as 2018 whether a new tropical uniform and boots will make their way to the fleet. If so, Marines slated to deploy or already stationed in tropical climates will be the first to have access to the items. The tropical uniforms and boots will be owned by the Marine Expeditionary Force supply and issued for contingency operations. Uniforms and boots could be available for optional purchase by Marines, pending certification.

"What we see throughout the Pacific is it's a very hot, humid and wet environment with a lot of jungle and mountainous terrain," Ota said. "So, anything you can do to lighten the load, dry yourself out quicker, take care of your feet and take care of your body definitely adds to your combat effectiveness."



Marines from 3rd Battalion, 3rd Marine Regiment conduct patrols wearing prototype tropical utility uniforms Oct. 5, during a Marine Corps Combat Readiness Evaluation exercise at Kahuku's Training Area, Hawaii.





## **OBSERVATION POST**

## Marine Corps War Memorial **Engraving Ceremony**

Cpl. Molly Hampton



GONNE¥ NICARAGUA 1926−1933×WORLD·WAR·11 ×IRAQ 2003-×AFGHANISTAN · 2001−

The National Park Service unveiled new engravings on the Marine Corps War Memorial in Arlington, Va. Nov. 11. The Afghanistan and Iraq engravings are the first on the monument since 1996.



The National Park Service unveiled new engravings on the Marine Corps War Memorial in Arlington, Va. Nov. 11. The Afghanistan and Iraq engravings are the first on the monument since 1996.



Ne will be closed after 3pm on Nov. 23rd We will be open Friday Night for Prime Rib & Jazz!

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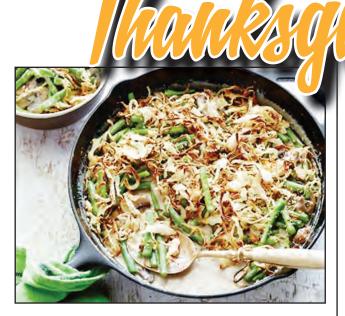
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# OBSERVATION POST **SPORTS DELEGENCE**

November 24, 2017

Since 1957

Vol. 61 B



## **GREEN BEAN CASSEROLE**

Recipe courtesy of Cpl. Thomas Mudd, Photo courtesy of Food Network

When it comes to Thanksgiving, the turkey is the center of attention, but every lead role needs a sidekick. This green bean casserole supplements any Thanksgiving menu excellently and can be prepared in as little as an hour. – Cpl. Dave Flores

INGREDIENTS

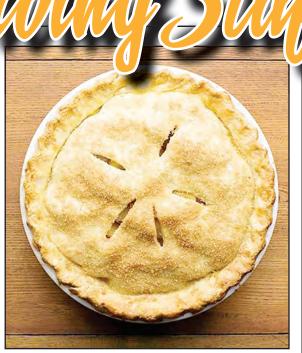
- For the topping:
- 2 medium onions, thinly sliced
- 1/4 cup all-purpose flour
- 2 tablespoons panko bread crumbs
- 1 teaspoon kosher salt
- Nonstick cooking spray
- For beans and sauce:
- 2 tablespoons plus 1 teaspoon kosher salt, divided
- 1 pound fresh green beans, rinsed, trimmed and halved
- 2 tablespoons unsalted butter
- 12 ounces mushrooms, trimmed and cut into 1/2-inch pieces
- 1/2 teaspoon freshly ground black pepper
- 2 cloves garlic, minced
- 1/4 teaspoon freshly ground nutmeg
- 2 tablespoons all-purpose flour
- 1 cup chicken broth
- 1 cup half-and-half

## DIRECTIONS

Preheat the oven to 475 degrees F.

Combine the onions, flour, panko and salt in a large mixing bowl and toss to combine. Coat a sheet pan with nonstick cooking spray and evenly spread the onions on the pan. Place the pan on the middle rack of the oven and bake until golden brown, approximately 30 minutes. Toss the onions 2 to 3 times during cooking. Once done, remove from the oven and set aside until ready to use. Turn the oven down to 400 degrees F.

While the onions are cooking, prepare the beans. Bring a gallon of water and 2 tablespoons of salt to a boil in an 8-quart saucepan. Add the beans and blanch for 5 minutes. Drain in a colander and immediately plunge the beans into a large bowl of ice water to stop the cooking. Drain and set aside. Melt the butter in a 12-inch cast iron skillet set over medium-high heat. Add the mushrooms, 1 teaspoon salt and pepper and cook, stirring occasionally, until the mushrooms begin to give up some of their liquid, approximately 4 to 5 minutes. Add the garlic and nutmeg and continue to cook for another 1 to 2 minutes. Sprinkle the flour over the mixture and stir to combine. Cook for 1 minute. Add the broth and simmer for 1 minute. Decrease the heat to medium-low and add the half-and-half. Cook until the mixture thickens, stirring occasionally, approximately 6 to 8 minutes. Remove from the heat and stir in 1/4 of the onions and all of the green beans. Top with the remaining onions. Place into the oven and bake until bubbly, approximately 15 minutes. Remove and serve immediately.



## **APPLE PIE**

Photo and recipe courtesy of Food Network

Nothing tops off Thanksgiving like a fresh, home-made apple pie. It takes a little preparation, but you can prepare an unbaked pie and freeze it, making for an easy freshbaked desert on Thanksgiving. It's delicious and it's one of the healthier deserts out there. -Cpl. Natalia Cuevas

## INGREDIENTS

- Dough:
- 2 1/2 cups all-purpose flour
- 4 teaspoons sugar
- 1/4 teaspoon fine salt
- 14 tablespoons cold butter, diced

1 large egg, lightly beaten with 2 tablespoons cold water Filling:

2 tablespoons freshly squeezed lemon juice

3 pounds baking apples like Golden Delicious, Cortland, or Mutsu

- 2/3 cup sugar, plus more for sprinkling on the pie
- 1/4 cup unsalted butter
- 1/4 teaspoon ground cinnamon
- Generous pinch of ground nutmeg
- 1 large egg, lightly beaten

## DIRECTIONS

Make the dough by hand. In a medium bowl, whisk together the flour, sugar, and salt. Using your fingers, work the butter into the dry ingredients until it resembles yellow corn meal mixed with bean sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.



## **ORANGE-BOURBON TURKEY**

Photo and recipe coutesy of foodnetwork.com with modifications by Cpl. Julio McGraw

This Orange-Bourbon recipe was fantastic when my friends and I made this a few years back for Thanksgivings. The Orange and the bourbon complement each other perfectly resulting in a sweet and tasty turkey. -Cpl. Medina Ayala-Lo

Total Time: 27 hour 30 minutes Prep: 24 hour

Cook: 3 hour 30 minutes

## INGREDIENTS

1 (12-pound) fresh or frozen whole turkey, thawed

- 2 cups fresh orange juice (about 6 oranges)
- 1 3/4 cup bourbon (More if desired), divided
- 1/3 cup molasses
- 3/4 teaspoon salt, divided
- 4 oranges, peeled
- Cooking spray
- 3 tablespoons all-purpose flour
- Orange slices (optional)
- Flat-leaf parsley sprigs (optional)

## DIRECTIONS

Remove giblets and neck from turkey; discard. Rinse turkey thoroughly with cold water; pat dry. Combine orange juice, 1 1/4 cup bourbon, and molasses in a 2-gallon heavy-duty ziptop plastic bag; add turkey. Seal and marinate in refrigerator 4 to 24 hours turning bag occasionally. Remove turkey from bag, reserving marinade.

Preheat oven to 350 degrees.

Tie ends of legs with cord. Lift wing tip up and over back and tuck under bird. Sprinkle 1/2 teaspoon salt into body cavity. Stuff cavity with oranges. Place turkey on a broiler pan coated with cooking spray or on a rack set in a shallow pan. Insert meat thermometer into meaty part of thigh, making sure not to touch bone. Bake at 350 degrees for 3 hours or until thermometer registers 180 degrees. (Cover loosely with foil if it gets too brown.) Remove turkey from oven. Cover loosely with foil; let stand at least 10 minutes before carving. Discard oranges.

Pour reserved marinade into saucepan; bring to a boil. Skim foam from mixture with a slotted spoon; discard. Reduce heat to medium; cook until reduced to 3 1/2 cups (about 15 minutes). Combine 1/2 cup bourbon and flour in a small bowl, stirring well with a whisk. Add to reduced marinade; bring to a boil and cook 1 minute, stirring constantly. Stir in 1/4 teaspoon salt. Serve sauce with turkey.

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## **CRANBERRY SAUCE**

Recipe courtesy of Ree Dummond and Food Network Kitchen, Photo courtesy of Food Network

I made this recipe exactly as is and my friends loved it. It's now the only cranberry recipe I'll use. It works great with more than turkey and is a fantastic addition to any thanksgiving meal. – Lance Cpl. Isaac Cantrell

## **INGREDIENTS**

- One 12-ounce bag fresh cranberries
- 1 cup cranberry juice
- 1 cup pure maple syrup
- 3 tablespoons orange juice
- 1 tablespoon grated orange rind

## DIRECTIONS

Wash the bag of cranberries under cool water, and then throw them into a medium saucepan. Pour in the cranberry juice and maple syrup. Add the orange juice and orange rind (you could also do lemon rind and lemon juice - anything citrusy). Stir together and turn the heat on high until it reaches a boil and the berries begin to pop.

Turn down the heat to medium-low and continue cooking over the lower heat until the juice is thick, about 10 minutes. Turn off the heat. Allow to cool, and then chill in the fridge until Thanksgiving dinner is ready. It should have a nice jelly-like consistency. Make the dough in a food processor. With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined. Add the butter and pulse until it resembles yellow corn meal mixed with bean size bits of butter, about 10 times. Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry add up to a tablespoon more of cold water.) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.

Form the dough into a disk, wrap in plastic wrap and refrigerate until thoroughly chilled, at least 1 hour.

Make the filling. Put the lemon juice in a medium bowl. Peel, halve, and core the apples. Cut each half into 4 wedges. Toss the apple with the lemon juice. Add the sugar and toss to combine evenly.

In a large skillet, melt the butter over medium-high heat. Add the apples, and cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes. Cover, reduce heat to medium-low, and cook until the apples soften and release most of their juices, about 7 minutes.

Strain the apples in a colander over a medium bowl to catch all the juice. Shake the colander to get as much liquid as possible. Return the juices to the skillet, and simmer over medium heat until thickened and lightly caramelized, about 10 minutes.

In a medium bowl, toss the apples with the reduced juice and spices. Set aside to cool completely. (This filling can be made up to 2 days ahead and refrigerated or frozen for up to 6 months.)

Cut the dough in half. On a lightly floured surface, roll each half of dough into a disc about 11 to 12 inches wide. Layer the dough between pieces of parchment or wax paper on a baking sheet, and refrigerate for at least 10 minutes.

Place a rack in the lower third of the oven and preheat the oven to 375 degrees F.

Line the bottom of a 9-inch pie pan with one of the discs of dough, and trim it so it lays about 1/2 inch beyond the edge of the pan. Put the apple filling in the pan and mound it slightly in the center. Brush the top edges of the dough with the egg. Place the second disc of dough over the top. Fold the top layer of dough under the edge of the bottom layer and press the edges together to form a seal. Flute the edge as desired. Brush the surface of the dough with egg and then sprinkle with sugar. Pierce the top of the dough in several places to allow steam to escape while baking. Refrigerate for at least 15 minutes.

Bake the pie on a baking sheet until the crust is golden, about 50 minutes. Cool on a rack before serving. The pie keeps well at room temperature (covered) for 24 hours, or refrigerated for up to 4 days.

Cook's Note: You may freeze the uncooked pie, but don't brush it with egg or dust it with sugar beforehand. Place the pie in the freezer for 30 minutes, to harden it slightly, and then double wrap it with plastic wrap. Freeze for up to 6 months. When ready to bake, unwrap the pie and brush it with egg and sprinkle with sugar. Bake, from the frozen state, until golden brown, about 1 hour and 10 minutes. . . . . . . . . . . . . .



## THANKSGIVING STUFFING RECIPE

Recipe courtesy of Lance Cpl. Dave Flores, Photo courtesy of Food Network

No thanksgiving meal is complete without stuffing. This is my personal favorite recipe for stuffing and is quick and easy to make. – Lance Cpl. Dave Flores

- **INGREDIENTS**
- 1 stick of butter
- 2 cups of diced onions
- 2 cups of diced celery
- 1 table spoon of minced sage
- 1 tablespoon of minced thyme
- Salt and pepper
- 3 cups of chicken broth
- 2 eggs
- 1/4 cup of chopped parsley
- 16 cups of cubed stale country white bread

## DIRECTIONS

Preheat the oven to 375 degrees F.

Melt one stick of butter in a large skillet over medium heat.

Add two cups each diced onions and celery, two chopped apples and one tablespoon each minced sage and thyme; season with salt and pepper and cook five minutes.

Add three cups chicken broth and bring to a simmer.

Whisk two eggs with a quarter cup chopped parsley in a large bowl; add 16 cups cubed stale country white bread, then pour in the vegetable-broth mixture and toss.

Transfer to a buttered 3-quart baking dish and dot with more butter.

Cover and bake 30 minutes, then uncover and bake until golden, 20 more minutes.

## Sunset Cinema

	A PROVINCI	May you ha	ve a Sate and anksgiving.
	Dese	We are than	mily to yours: kful to you for ou do.
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3:00 p.m. — Tyler Perry's Boo 2! A Madea Halloween, PG-13 10:10 p.m. — The Mountain Between Js, PG-13	Service, R 10:30 p.m. — Jigsaw, R <b>Sunday — Nov. 26</b>	Monday — Nov. 27 6:30 p.m. — The Foreigner, R Tuesday — Nov. 28	Runner 2049, R <b>Friday — Dec. 1</b> 5:30 p.m. — Jigsaw, R
F <b>riday — Nov. 24</b> 5:30 p.m. — The Foreigner, R	4:40 p.m. — Blade Runner 2049, R 8:00 p.m. — Thank You For Your	4:50 p.m. — Thank You For Your Service, R 7:20 p.m. — Jigsaw, R	6:30 p.m. – Last Showing: Blad

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