

The Pine SAP

(Special Adventure Publication)

The Official Fort Jackson Outdoor
Recreation E-Letter Publication

December 2007 EDITION

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Out and About

Happenings at Fort Jackson's
Outdoor Recreation

December Events

HUNT CAMP

SATURDAY, DEC. 1
5 A.M. - 7 P.M.

MUST REGISTER AT MARION STREET STATION
(4522 MARION AVE) BY WEDNESDAY, NOV. 28

COME FIND OUT WHAT HUNTING IS ALL ABOUT ON FT. JACKSON. PRE-REGISTRATION IS REQUIRED AT MARION STREET STATION. WE WILL PROVIDE: LUNCH, HUNTING ADVICE, TRANSPORTATION TO AND FROM YOUR STAND, AND HELP TRACKING WOUNDED ANIMALS. PLEASE BRING: A SIGHTED-IN RIFLE, HUNTING APPAREL APPROPRIATE TO THE WEATHER, GOOD RAIN GEAR, LICENSES, AND POST PERMITS. KIDS 15 AND YOUNGER ARE FREE.



Man Drive

Only \$5

SATURDAY, DEC. 15
5 A.M. - 7 P.M.

MUST REGISTER AT MARION STREET STATION
(4522 MARION AVE) BY WEDNESDAY, DEC. 12

MEET AT HEISE POND, HUNTERS WILL BE LOADED INTO TRANSPORT VEHICLE AND HEAD OUT TO THE DESIGNATED HUNT AREAS. ONLY 12 GAUGE SHOTGUNS SHOOTING BUCKSHOT ALLOWED. HUNTERS WILL BE DIVIDED INTO 2 GROUPS, BLOCKERS (SHOOTERS) AND DRIVERS. WE TRY TO GET BETWEEN 4-6 HUNTS IN A DAY.

MAN DRIVE ONLY \$5

SATURDAY, DEC. 22
5 A.M. - 7 P.M.

MUST REGISTER AT MARION STREET STATION
(4522 MARION AVE) BY WEDNESDAY, DEC. 19

MEET AT HEISE POND, HUNTERS WILL BE LOADED INTO TRANSPORT VEHICLE AND HEAD OUT TO THE DESIGNATED HUNT AREAS. ONLY 12 GAUGE SHOTGUNS SHOOTING BUCKSHOT ALLOWED. HUNTERS WILL BE DIVIDED INTO 2 GROUPS, BLOCKERS (SHOOTERS) AND DRIVERS. WE TRY TO GET BETWEEN 4-6 HUNTS IN A DAY.



MAN DRIVE

ONLY \$5

SATURDAY, DEC. 29
5 A.M. - 7 P.M.

MUST REGISTER AT MARION STREET STATION
(4522 MARION AVE) BY WEDNESDAY, DEC. 26

MEET AT HEISE POND, HUNTERS WILL BE LOADED INTO TRANSPORT VEHICLE AND HEAD OUT TO THE DESIGNATED HUNT AREAS. ONLY 12 GAUGE SHOTGUNS SHOOTING BUCKSHOT ALLOWED. HUNTERS WILL BE DIVIDED INTO 2 GROUPS, BLOCKERS (SHOOTERS) AND DRIVERS. WE TRY TO GET BETWEEN 4-6 HUNTS IN A DAY.

FOR MORE INFORMATION STOP BY MARION STREET STATION OR CALL 751-3484
[HTTP://WWW.FORTJACKSONMWR.COM/OUTDOOR/INDEX.HTM](http://www.fortjacksonmwr.com/outdoor/index.htm)

FORT JACKSON - SOUTH CAROLINA

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MORALE, WELFARE & RECREATION



The BEST Way to Cook the Big Bird

I was dragging my feet on getting a turkey fryer. The idea of a big vat of super hot oil was a bit scary, and I wasn't sure I'd like fried turkey any better than baked turkey in the oven. Fortunately, my guys were sold on the idea of frying a big bird, and we ended up with another outdoor cooker. I'm glad we did. Turkey fried is just awesome. The meat is tender, moist, and just absolutely yummy. I don't think we'll be baking our turkeys anymore.

Gas or Electric

When I first started eyeing turkey fryers, the only ones available were gas models. Those work by hooking up a tank of gas just like you would with a gas grill. The electric, on the other hand, simply plugs in.

The biggest benefit with the gas models is that you can take them or place them most anywhere. Another plus is that you don't need access to electricity to use one. If your power goes out, you can still cook.

With electric, you don't have to worry about keeping a full tank of gas or about running out of gas and having to change it over. Though it's not particularly difficult to hook up a gas tank, it's even easier to simply plug in the turkey fryer.

We ended up with the Masterbuilt Electric Turkey Fryer, Boiler, & Steamer. This was on sale over at Wal-Mart and ran around \$65. The typical price seems to be around \$80, though they may come down as they sell more.



Getting Started

The first thing you'll want to do is carefully read the booklet with your turkey fryer. They are (or can be) pretty dangerous; so don't play it by ear. Follow the directions.

With the Masterbuilt, you can cook a turkey up to 14 pounds. The vat is marked on the side with a "fill to" line for the oil. If your fryer does not have a fill line, then put the turkey in, fill with water to cover the bird, then measure down to the water line. This is your fill line. You'll then want to remove the turkey, dry it and the vat and then fill with the vat with oil. Rule of thumb, you don't want the vat more than 2/3 full of oil. With our model, it takes 2 ½ gallons of oil. This varies, but that will give you a ballpark idea.

Be sure your meat is thawed. Turkey is very popular, but the fryers also make wonderful fried hams and any other items fried. If you're doing a turkey and buy it frozen, expect it to take several days to thaw. Most experts say to put the turkey in the refrigerator for one day per 5 pounds for thawing. This would mean about 3 days for a 14 pounder, but we've found it takes about 5 days. For a Sunday meal, we'd pull the turkey out of the freezer on Wednesday.



Once you have your fryer, have read the booklet carefully and have purchased and thawed your meat and stocked up on cooking oil, then you're ready to fry.

The Main Event

Before you fry a turkey, you must let the oil heat. Temperatures vary depending on what's being cooked, but go around 350 degrees for a turkey. With the electric model, this can be set, and a red indicator light comes on when the oil is the right temperature. With some models, you'll need a good candy thermometer. In either case, expect it to take from 45 minutes to an hour for the full vat to reach the desired temperature.

While the oil is heating, prepare the turkey. This involves fishing the bags of spare parts out of the cavity, taking off any metal leg guards, and pulling out the auto pop up. Basically you want a virgin bird—no extras here or there. Some folks like to inject the turkey with seasonings. Some add rubs on the outside and in the cavity. Fried turkey doesn't need to be perked up though, so you can just wash and dry the bird.

When the oil is ready, put the turkey in the fryer basket. This is an important piece of equipment, because it would be hard to fish food out of a vat without a basket.

Most fryers come with some sort of lifter. That's basically a curved piece of metal used to drop and lift the fryer basket (which should have a handle). Even with a lifter, be sure to wear good outdoor cooking gloves. Lodge makes a nice red pair that we use for all our outdoor cooking.

This is really easy cooking. You just drop the turkey in the oil and let it fry for about 45 minutes. The basic directions are: three minutes per pound plus five minutes. This runs a little short, and we add another 5 to 10 minutes depending on the size of the turkey.

Once the turkey has been in for the amount of time required, you lift it up out of the oil. Be sure to tilt it to get the excess oil out of the cavity. Check the meat with a food thermometer. The breast should be about 170 degrees while the leg/thigh should be around 180 degrees.

Carry the turkey in and let it sit for 15 minutes or so. An electric knife really helps on the carving though you can use a standard knife.

Clean Up

If you're using a good grade of oil like canola, sunflower, or peanut oil, then you can strain the oil and use it 3 or 4 times. Let the oil cool completely before straining. Use something like cheese cloth and run the oil through that to clear any food particles. In the case of peanut oil, you'll need to store the oil in your refrigerator (or freezer), and it takes up a good bit of space.

Once you've either discarded the oil or have strained the oil, simply wash the fryer. Dawn dish washing liquid is a good choice, because it cuts grease. The lift out pieces like the basket and lifter can be washed in the sink. The body of the electric unit should not be dunked in water. Fill it with hot water, wash it out good, and then wipe down the sides.

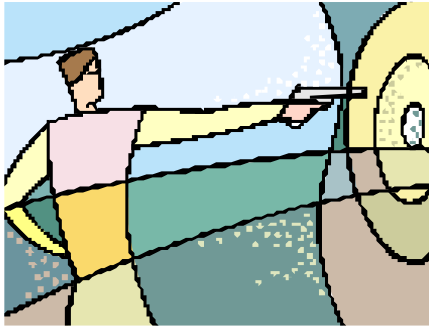
~Cyndi Allison

[HTTP://WWW.GARDENANDHEARTH.COM/BARBEQUE MASTER/DEEP-FRY-TURKEY.HTM](http://www.gardenandhearth.com/barbeque-master/deep-fry-turkey.htm)

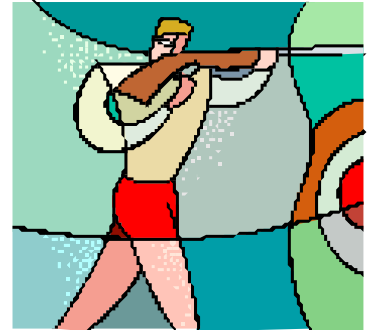


Jackson Range

Open 2nd and 4th Saturday of each month



\$2 – with DOD ID
\$4 – without DOD ID
0900-1300



The Green Zone Trail system

The Green Zone Trail system is a system of recreation trails throughout the municipal portion of Fort Jackson. It is designed

to fit whatever physical skill level you happen to be, with five different trails ranging from a 1.5 mile loop up to a 6 mile loop. The majority of the trails start in the corner of Semmes Lake, with the two others starting at the Solomon Center and Twin Lakes.

Also, the Green Zone Trail system hosts informational kiosks scattered throughout the system at major intersections that hold unique information about the surrounding areas.

