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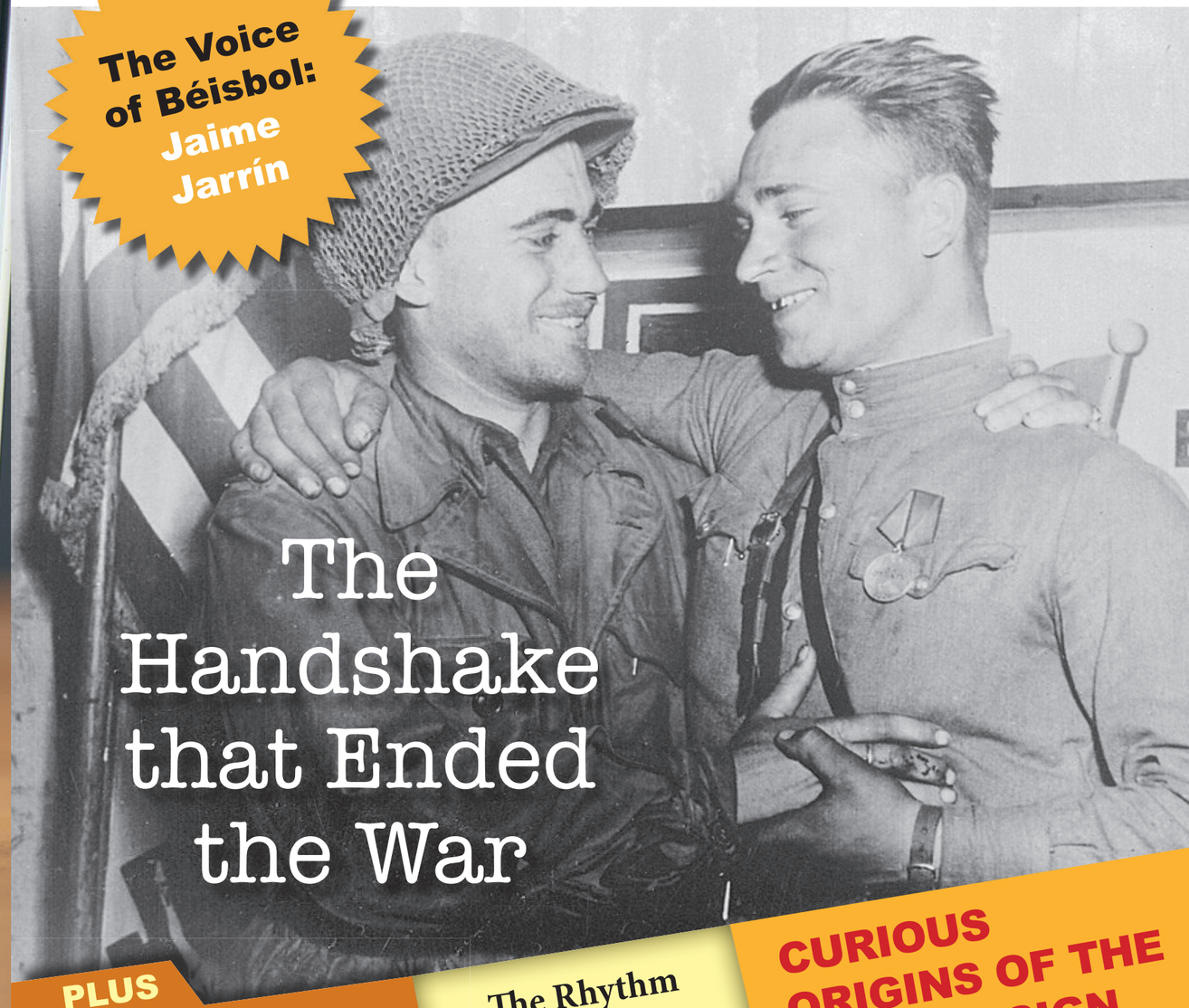
NATALIE SCOTT'S GREAT WAR LOVE STORY

WE'RE HISTORY

AMERICA THEN FOR AMERICANS NOW

The Voice of Béisbol: Jaime Jarrín



The Handshake that Ended the War

PLUS

THE ROOSEVELTS

The Rhythm Club Fire Tragedy

CURIOUS ORIGINS OF THE DOLLAR SIGN

Lo and behold! She's a Champion Chef

with **AMAZING REYNOLDS WRAP**

(the pure aluminum foil)

Your Turkey Will Have
More White Meat—
More Dark Meat—
BURSTING WITH FLAVOR!

Don't let that plump bird shrink! To be sure of turning out a holiday turkey full of all its natural juices... roast it the modern way, in a flavor-sealing jacket of Reynolds Wrap. Not only will your family rave about this "sealed-in" flavor...but you'll be free from turkey-tending! No basting necessary, no oven-watching. Easier to carve. And after dinner, you won't have the hard, tedious job of scouring that roasting pan. Illustrated folder containing full instructions with every roll. Sold in leading Grocery, Drug, Department and Housewares stores. Buy a roll today!

Buy it by name:

REYNOLDS WRAP

made by the World's Largest Producer of Aluminum Foil... used and praised by leading Home Economists throughout America

REYNOLDS ALUMINUM

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FOIL-ROASTED TURKEY

(recipe developed for use with Reynolds Wrap only)

Clean, stuff and truss turkey, rub with seasoning, salt and fat.

To wrap: Place turkey on a long sheet of Reynolds Wrap, more than twice as long as the bird. Fold foil over turkey, join edges firmly. For a large bird, join two long pieces with a tight double fold in center. (Turkey may be wrapped the night before and stored in refrigerator. Before roasting, open foil and bring bird to room temperature, then reseal foil for roasting.)

To roast: Place wrapped turkey on rack in pan, breast side up, in moderately hot oven at 400°F. Allow the following approximate times for stuffed bird. (Stuffed weight is about the same as undrawn weight; or allow 3 lbs. for stuffing.)

10–14 lbs.—18 minutes per pound—3 –4 hours
15–18 lbs.—16 minutes per pound—4 –4½ hours
19–24 lbs.—14 minutes per pound—4½–5 hours

To brown: During last 45 minutes, open and slip foil from around turkey, letting juices run into pan. Brush well with melted fat once or twice during browning. Turkey and juices will brown evenly without burning. Make gravy in your usual way.

Pure aluminum foil in handy kitchen rolls.
For keeping foods fresh . . . for cooking . . . for baking

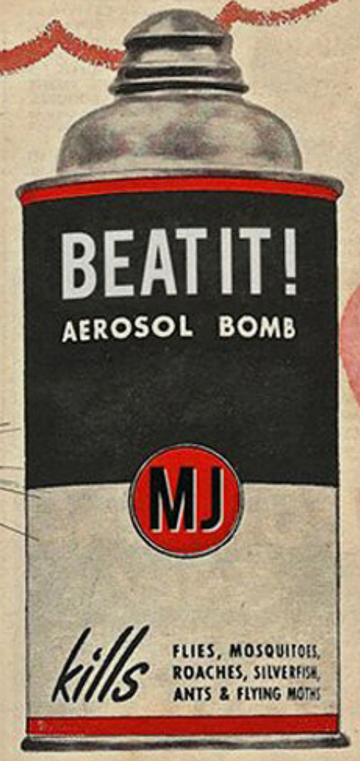
BEAT IT!

Kill Flies and Mosquitoes Fast!

You better run,
you better do what you can
Don't wanna see no blood,
don't be a macho man
You wanna be tough,
better do what you can
So beat it, but you wanna be bad

Just beat it, beat it, beat it, beat it
No one wants to be defeated
Showin' how funky strong
is your fight
It doesn't matter
who's wrong or right
Just beat it, beat it

They told him don't you ever
come around here
Don't wanna see your face,
you better disappear
The fire's in their eyes and their
words are really clear
So beat it, just beat it



You have to show them that
you're really not scared
You're playin' with your life,
this ain't no truth or dare
They'll kick you, then they beat you,
Then they'll tell you it's fair
So beat it, but you wanna be bad

MJ