

Mrs. Roy's kindergarten class presents,

'How to Cook a Thanksgiving Turkey'

My dad and I will go shoot a turkey! We'll take it home and take all the feathers off it. Then heat it up in the oven for 55 minutes and take it out. Then it will cool off and then we eat it! — Tucker Pfannenstiel

First, you go hunting for the turkey. Go home and take off the feathers. Cook it for one hour at 89 degrees. Then you let it cool and eat it at Thanksgiving! — Colton Mulder

My mom and me can go to the store. Then put a little spices that I like on the turkey. You can go to the oven and set it for like 17 hours. When it's all done and the oven beeps, you can take it out. Let it cool down and when you can touch it, then you can cut it for people to eat. We'd invite friends and family over to eat our feast! — Sidney Kleinschmidt

First, you put leaves on the pan. Then go hunting for the turkey and kill it and take the feathers off. Throw it in the pan and put it in the over for three seconds and the temperature is four degrees. And then you take it out and eat it for Thanksgiving dinner. Get some cousins and grandpas and grandmas and friends and sisters and brothers to eat with you! — Mason Schulze

You have to go to the woods to catch a turkey. You have to shoot it and then cut the head off. If you want to put salt in it before you cook it, that's okay. Put it in the oven for a little bit. Take it out when it's done. The oven will beep when it's done. Then eat it with all your family. — Erin Davis

My dad and I will go and catch

a turkey. Then you cook it in the kitchen. Maybe I just like mine plain. Cook it a little bit. Oh yea, you gotta cut off the feathers! Then eat it! — Lance Griffey

You kill a turkey and take the feathers off. Put it in the oven for 15 hours. That's it! — Eli Schaefers

My mom and dad will go to the lake and shoot a turkey. We eat turkey every year. Clean the turkey with soap and then put it in the pan. Dad takes the feathers off and gives them to us. Cook it at 48 degrees until the clock goes down and then we eat it! — Riley Meyers

Mom, Dad and I are hunting for the turkey. It will be somewhere in the field. Use a gun and shoot it. Bring it to the house and take the skin off of it. Put it in the oven in a

pan for five hours at four degrees. Take it out and put it with pepper. Eat it! — Shelby Harting

Go out and hunt for a turkey to eat. Shoot it. Take it home and pluck the feathers out and cut the head off. Go wash it and put some sauces on it like ketchup, pepperjack and peppers. Put it in the oven for 99 minutes at 100 degrees. Then cool it off and eat it with knives, forks, ice cream, corn and potatoes. — Brandon Wentz

My dad will go shoot a turkey and bring it home. He will wash it and put pepper and salt on it. Put it in the oven for 70 minutes at 60 degrees. Put it out to warm up and then eat it! — Carlie Voss

I will walk to the store and take the turkey home. Take the feathers off, and then wash it with soap

and water. Cook it in a bowl in the oven for 10 days at 13 degrees. Take it out and let it cool off. Then eat it with sugar and salt, and a ham sandwich. — Jenna Ricker

My dad and me, and a fake gun with water in it, and we go to the woods. Dad took a real gun and got the turkey. We got the feathers off and bring it back home. Put it in a pan and cook it for 14 hours. Use salt and pepper and hot sauce, and put it on the pan. I eat it only when my mom and dad are sleeping. — Nathan White

I go hunt in the trees and shoot a turkey. Then I'll bring it home and cook it. I put salt and pepper with the turkey and I put it in the pan after I wash it. Cook it in the stove for 45 hours. Then I eat it with ketchup and mustard. — Weston Hayes

My dad will go out and shoot a turkey probably. Then he'll take it home and take out the feathers. Now cook it in the oven for about 10 minutes at 10 degrees. Then we'll put pepper, salt and sauce on it. Then put it in the freezer to cool it, and then you can eat it! — Carter Jones

My dad and I will go to the store and grab a turkey. Then take it home and put it in the oven with pepper, salt and hot sauce. Cook it for 50 hours on top of the stove. Let it cool off, then eat it! — Ab-bey Auker

My grandpa and I will shoot a turkey in the woods. Then we'll take it home and wash it. You have to put it in the oven for 55 minutes at 6 degrees. Then just take it out and eat it! — Tayli Ruesch

Farm Bureau honored

MANHATTAN — The farmers and ranchers of the Norton County Farm Bureau have been honored with Kansas Farm Bureau's Awards for Excellence for leadership development. The county Farm Bureau organization was recognized Nov. 9 at Kansas Farm Bureau's 89th annual meeting in Manhattan.

Norton received this award this past weekend at the State Farm Bureau Annual meeting. Norton was also named as one of five finalists in all six categories including Member Services, Policy Implementation, Education/Ag Promotion, Leadership Development, Public Relations/Advertising, and Outstanding Award Finalists in Division 3.

The leadership development award is part of the KFB Awards for Excellence, designed to recognize volunteer farmer/rancher commitment to agriculture and rural communities. Leadership development promotes leadership within the organization through training sessions, goal-setting and long-range planning and activities to enhance leadership skills.

"The hard work undertaken by

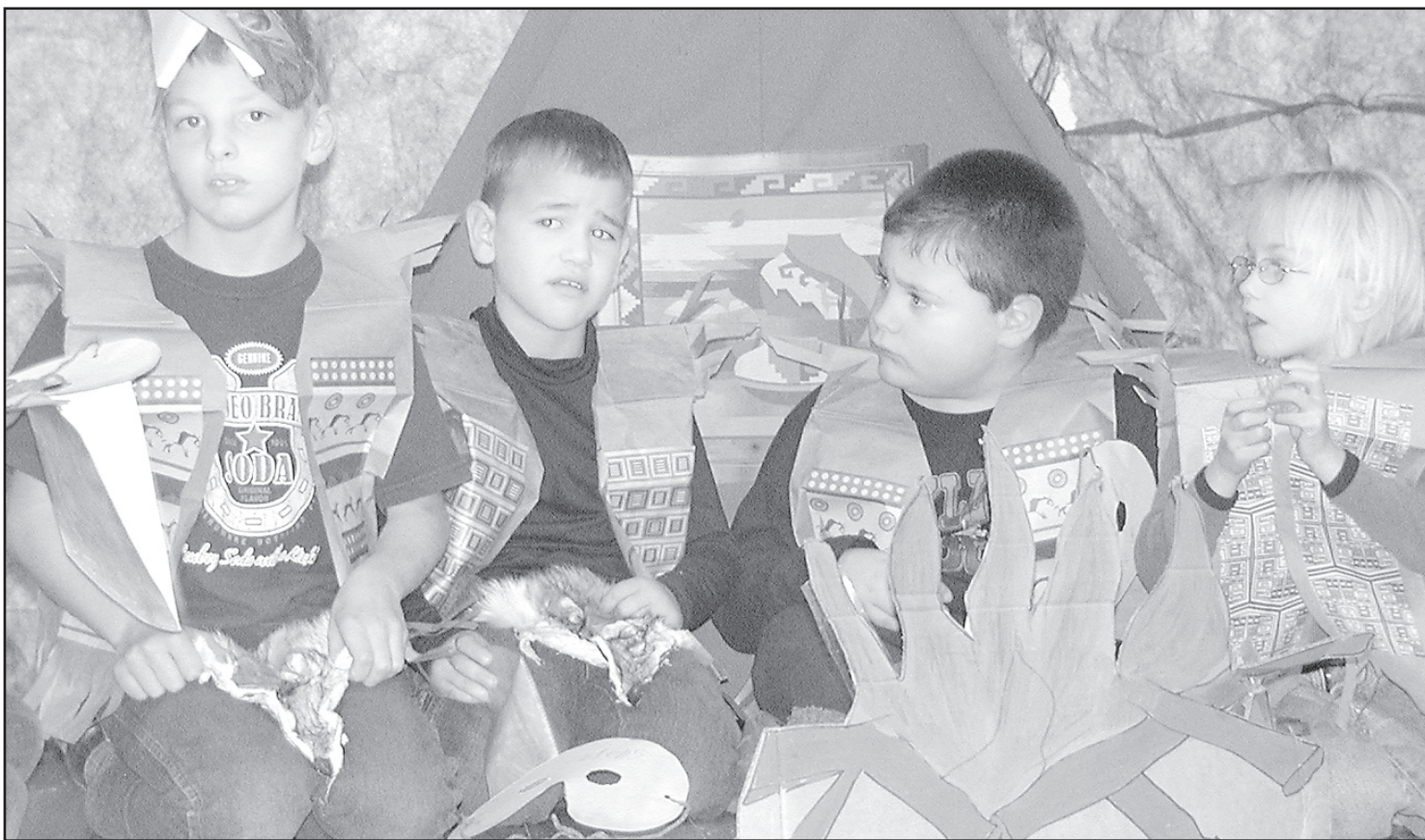
the Norton County Farm Bureau lies at the heart of our efforts to advocate for agriculture and our rural communities," said Steve Baccus, an Ottawa County grain producer who serves as president of Kansas Farm Bureau. "This award is reflective of the talent, dedication and passion that volunteer Farm Bureau members feel for an industry that is more than just a business — it's a way of life worth preserving."

The Awards for Excellence recognize county Farm Bureau organizations for outstanding achievements in developing and implementing efforts that advocate for agriculture and meet their members' needs. The Awards for Excellence also offer a method for county Farm Bureaus to work together to share creative and innovative ideas.

County Farm Bureau organizations compete in a membership category of similar-sized county organizations.

Kansas Farm Bureau represents grassroots agriculture. Established in 1919, this non-profit advocacy organization supports farm families who earn their living in a changing industry.

One little, two little, three little indians...



Camped out by their "fire" these "Indians" were part of the Northern Valley second grade production of "Spreading the Sun and Native Americans". The play was performed for parents, friends and family Friday, Nov. 16.

— Telegram photo by Veronica Monier

County republicans to participate in caucus

The Norton County Republicans will be participating in the statewide Republican Presidential Caucus on Saturday, Feb. 9, said County Chair Steve Berry.

The Norton County Republicans Central Committee voted at their October meeting to hold a County Presidential Caucus. Norton's Presidential Caucus was approved by the Republican State headquarters on Nov. 10.

The votes at the County Caucus will be tallied at the First District level to decide what Republican Presidential candidate will receive the First District's first round votes at the Republican National Convention. Caucus votes will also be used in determining what candidate

will receive the first round votes from the Kansas at-large delegation at the National Convention.

Kansas Republican Party Chairman Kris Kobach said, "This is an excellent opportunity for Republicans across Norton County to participate in selecting the Republican Presidential nominee. Democracy is most effective when people's voices are heard, and the caucus provides an opportunity for Republicans across Kansas to do that."

Republican County Chairman Steve Berry added, "I'm proud that the Norton County Central Committee voted to conduct a county caucus. Many counties opted out. This makes the votes of Republi-

cans in Norton County even more important in the selection of the Republican Presidential Nominee. A vote at this caucus is a chance to voice your opinion on the direction of our Party and our Country."

The Norton County caucus will be held at the Norton American Legion, 1120 North Norton Avenue. Credentialing will start at 9 a.m. on Saturday, Feb. 9. Voting will begin at 10 a.m.

For more information about the Norton County caucus, contact Norton County Republican Party Chair Steve Berry at (785)-567-4649 or Kansas Republican Party headquarters at (785) 234-3456 or via the official caucus website, www.ksGOPcaucus.org.

Thanks for Reading The Norton Telegram



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