

Recipes

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put it on the table with some sloppy joes and some carrots and maybe some hamburgers.

Dawson Smith: My dad will get the turkey at the store. He will pay for it and then he'll wash it at his house. Next he'll dry it and put it in a bowl. He will cook it in the stove for five minutes. It should be hot when it's done. And then we can eat it!

Thomas Tyrrell: Mom will get the turkey at the store. She will pick the feathers off and peel the skin off of it. She'll wash it off in the sink. Then she will cook it in the oven for probably about 50 seconds. Some pie will be in the oven, too. The turkey will have to cool for awhile and then she'll fix some sour potatoes to eat, too.

Brooke Wiltfong: My mom will get our turkey from her brother and my brother. They'll go hunting for it and shoot it with a shotgun. They will put it in a tent and then bring it to grandma's house. We'll cook it in the oven with some salt on it. I think it will be in the oven for 30 minutes. We will let it cool down for a little bit and then cut it up and eat it. We'll also eat pumpkin pie and sweet potatoes.

Marissa Alexander: My dad will get our turkey in the woods and he will shoot it. He's gonna bring it home and wash it in the sink, so it's not dirty. Then we'll dry it off and put it in the oven and bake for about three seconds. Then it turns into ham and then we eat it!

Leo Andrews: My dad and I will go into the jungle and shoot our turkey. We gotta clean it and use my hands to pick the feathers off. Then we'll go home and use the sink to wash it off. We will cook it on the grill. Dad cooks on our grill and he will cook the turkey for an hour. My daddy is a good cooker and he knows when it is done. Then we get to eat it!

Ainsley Collins: My mom will buy the turkey at the store. She will clean it in the sink and get off the feathers. Mom will put the turkey in a bowl and put it in the oven. The oven will be very hot and the turkey will cook for a little bit. Then we'll set it on the dinner table and we start eating.

Bekah Seamon: I'll ask my dad if he could get our turkey at the woods. He will carry it to our house and wash it in the sink. We will put the turkey in a pan and put it in the oven and I guess in 30 minutes, it will be done. You have to cool it off, then we'll chop it up and then eat it!

Mrs. Melvin's Kindergarten

Mia: First go to the store and buy the good kind of turkey. Then take it home and unwrap it. Put the turkey on a plate and turn the stove on to one degree. Put the plate on the stove for 10 seconds. Leave it on the plate and then turn the stove off. Then wrap it back up, keep it wrapped until you eat it.

Madeline: Go to the forest and shoot it. Take it home

and take the feathers off with scissors. Wash it off with water and then sprinkle sugar over it. Next spray the pan and put the turkey in it. Turn the oven to four degrees and put the pan in it. Cook the turkey for four minutes. Take it out, cut it up, put it on a plate and eat it!

Treaven: First you have to go to a barn and shoot a turkey. Take it home and cut the feathers off. Clean the turkey off with water and a rag. Now get a big pan and put plain turkey in it. Put the pan in the oven that is five degrees hot. Leave it in oven for four hours. Then get it out and cut it up and eat it.

Gwen: Go find a turkey. Try going to the woods and once you find one take it home. Get the feather off by picking them with your hands. Clean the turkey up with a tissue. Put it in a pan with a handle. Put the pan in the oven that is 10 degrees for 11 hours. Take it back out, put on plates and get spoons and forks to eat it.

Ryann: First you need to use a bow or gun to kill the turkey in the woods. Use your truck to drive home with the turkey.

T a k e off the feathers with a knife. Clean it up in the sink with water and a rag. Dry it off with a towel. Use salt, pepper, and sugar on the turkey. Put the turkey on a tray and in the oven. Make the oven very hot at 90 degrees. Leave the turkey in the oven for 20 seconds to cook for very long. When you take it out put it on the table and then you eat it.

Kody: Get a gun and go somewhere like California in the woods and shoot one. Take it to your house and cut the feathers off. Then cut it in half and wash it in the sink. Now cut it up more and put it on a pan and put in the 45 degree oven and heat it for 50 minutes. Once it is done take it out and put it on the table and then eat it.

Ava: First go to the grocery store and buy a medium sized turkey. Next clean a bake pan and then put spray in it. Put it in a pan by itself and put the lid on the pan. Turn the oven to the six temperature. Leave the turkey in the oven for 10 minutes. Take it out, cut it up with a big knife. Give the turkey time to cool then put it on the table. Then you can eat it.

LeAnne: First I would go with my mom and dad to the store to buy a medium turkey. Take it home and put it in the refrigerator. Let it be in there for a little while. Then take it out and put it in a pan and then on the stove. Make sure the stove is really hot and cook it for two hours. Take it out and decorate it with sauce. The sauce needs to be hot sauce because that is the kind I like. Then eat the stomach first and then the rest.

Tana: First a dad needs to go to a farm and shoot a turkey. Then he would need to take it home. Then use a knife and cut the feathers off. Then use water and wash the turkey off. Next, you need to put gloves on the your hands and clean out the inside of the turkey. Cut the turkey up and put it in the oven. The oven needs to be really hot like eight degrees. Cook the turkey for nine hours. Take it out and eat it.

Joel: First you need to go the field like my Grandma and Grandpa's and shoot it. After you have it take the feathers off. Then take it home and skin it and soak it in water. Cook the turkey by boiling it in water with salt and pepper. Then I would make gumbo out of it by

adding vegetables and spices. Cook it in some more and finally put it in a bowl and eat it.

Wade: First you need to shoot a turkey with a gun in the forest. Take the hard stuff off like the feathers. Then you skin it. Wash it in the sink with water. Now turn the oven to medium and put the turkey on the oven rack. Then cook it for 20 minutes. Take it out and cut it up with a knife. Put it on a plate and set it on the table. Then eat it.

Aiden: First go to the trees and hunt for a turkey. Once you get it, take it home. Then use your fingers to pull the feathers off so you don't make everybody sick. Put the feathers in the trash. Peel the turkey's skin off and use a sink to clean the turkey off. Put the turkey in a really, really hot oven. Leave the turkey in the oven for 51 minutes. Take it out of the oven and put it on the table. Get a plate and get ready to eat the turkey.

Roy: Go to a grocery store. Pick out a soft medium turkey. Take it home and wash it with water. Put pepper on it. Put the turkey in a big pan. Turn the stove on to medium. Leave the turkey on the stove for a long time. Set the alarm on the stove and when it goes off the turkey is done. Turn the stove off and take the turkey off. Get spoons and plates and put it on the table. Then cut it up and eat it.

Bodie: Hunt for a turkey in trees. Once you find one shoot it with a bow. Use a knife and cut the feathers off. Take the

blood off by dumping it like with a deer. Take it home and wash it with water. Put it in a big humungus pan. Put the pan on top of the stove. Cook it at 60 degrees for four hours. When the stove beeps take the turkey off the stove. Slice it up into little pieces, put it on a plate and eat it.

Madison: Go to a store and find one in the Dollar General. Take it home and clean it in the sink. Dry the turkey off and then use a knife to cut it up. Make sure you cut it into

oven at 12 degrees for 12 hours. When it's done, set it on the table. Take the legs off and put them on plates. Then you can eat the turkey.

Braden: Go to the store and find a chicken-turkey. Take it home. Wash it in the sink and get it really clean. Put the turkey in a big pan. Put water in it. Put it in the oven and cook it for a long time.

Ms. Schrum's Kindergarten

Joseph: Mom and Dad go to school for the turkey to Mrs. Schrum's class. Then get the backpack and go home.

Mackenzie: Dad is going to shoot the turkey. And then mom is going to pick the feathers off. She puts it in the oven and then she sets the clock and then the turkey is done. And then we eat it.

Reid: I better shoot the turkey, cut him and put him on a pan and put him in the oven. Turn it on and wait for it to beep. And then take him out and put him on a plate.

Cooper: Shoot the turkey in the forest and take him home. Put it on a pan and put it in the oven. Then wait for the oven to beep. Take it out and eat it.

Caden: Go to the store and get a turkey. Cut it up and put it on a plate and put it in the oven. Wait for the oven to beep. Take it out and eat

and it.

Hannah: Dad is going to kill the turkey. Then mom is going to cook the turkey in the oven. Then we eat it.

Austin: Go down to the hills and shoot a turkey. Cut its body up and skin off. Put it in a pan and put it in the oven. Wait until

the oven beeps then take it out and cut it up. Then put it on a plate. Then you eat it and you are done.

Logan: You shoot the turkey. Skin it, put it in a pan. Cook it on a smoker, soft. Poke it with a thermometer to see how hot it is. Check it at night so it doesn't burn. Now eat it.

Becca: First get a turkey from the farm. Then cop off its head. Then you peel him. Then put him on the grill. Then salt him. Cook him for 20 minutes. Then eat him!

Dylan: Go hunting. Shoot a turkey. Cut it up. Take the bones out of it because you don't want to eat the bones. Then slice it up. Put it in a pot. Put it on a pizza cooker. Turn on the timer for 10 seconds. Eat it!

Braxton: Get a turkey at the market. Cook it in the oven. Put vegetables and strawberries around it. Cook it for three minutes. Take it out of the oven and eat it.

Mercedes: Get the turkey from the land. Cut it up. Put it in a roasting pan. Bake it for one minute. Take out. Eat it!

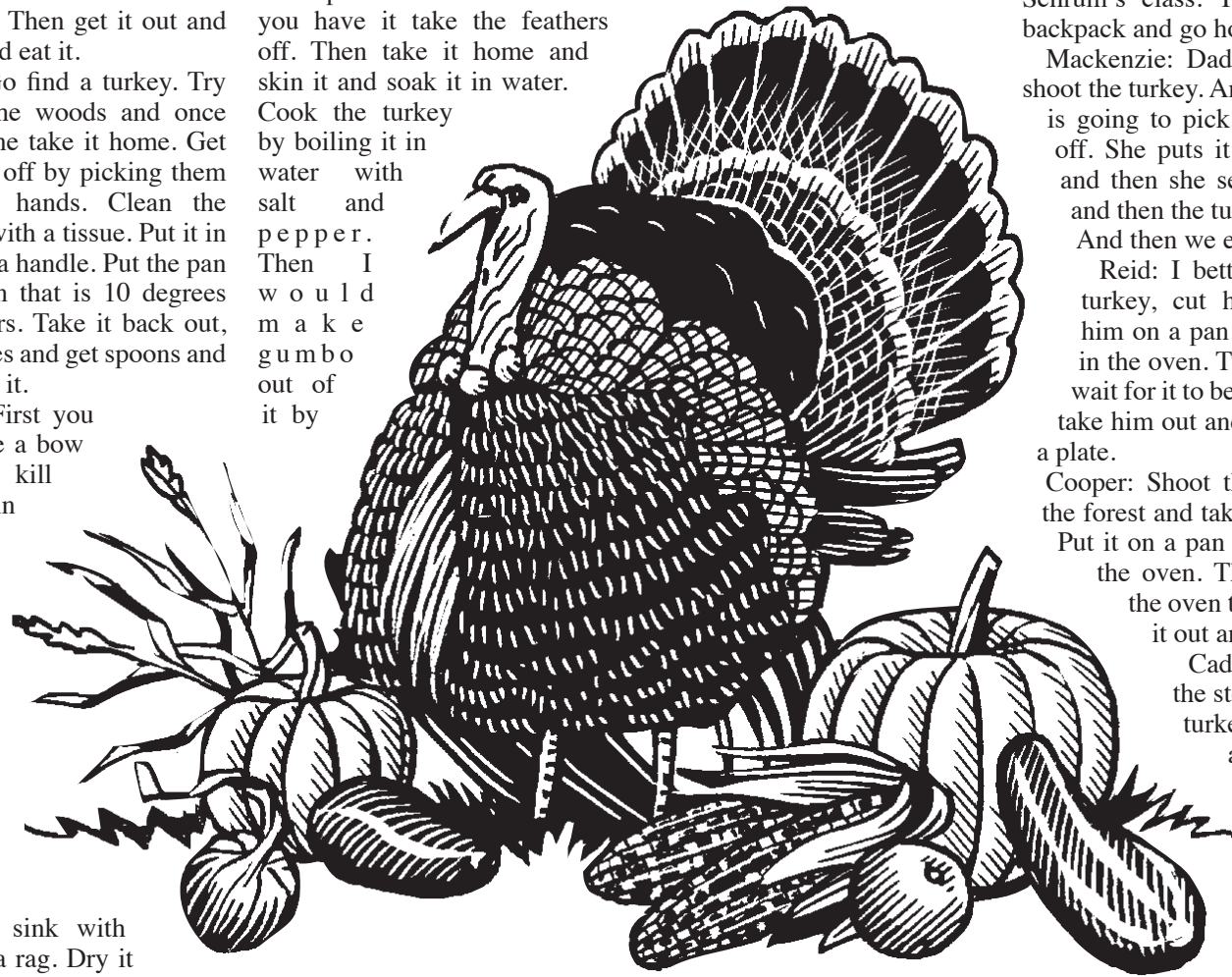
Tanner: Shoot a turkey. Cut it up and put it on the pan. Put him in the oven for a little bit. Then go ahead and take him out. Cook it up and eat it.

Robyn: Shoot the turkey, bring him home. Put him on a pan and take the feathers off. Take the gobbler off, then the head off. Then take the legs off and then put him in the oven. Then take him out. Put him on a plate. Then eat him.

Alexis: Go to the store to get the turkey. Then go to grandma's house. Take the bag open and dump it. Put the turkey in a pan. Cook it in the oven. Take it out and eat it.

Leighton: Go to Grandma's to get the turkey. Then go to Wal-Mart to get a turkey. And put it in the oven and shoot it. Then roll it around and eat it.

Yasmin: Take a turkey home. Put candy on it. Put it in the oven to bake it. Take it out. Eat it.



small pieces. Put it in a flat pan. Add salt and pepper on it. Put it in the oven for nine hours at 60 degrees. When its done put it on a plate and eat it.

Connor: Get a turkey from the store in the turkey aisle. Take it out of the bag and clean it up. Put the turkey in a pan that is made for a turkey. Cook in the

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