## How to Cook a Turkey Second Grade Recipes

The Colby Free Press has a long-standing we hope you enjoy them. tradition of asking the experts – at eating – day bird. Here are their answers, fresh from tion. the second grade classes of Thomas County;

Please note, these recipes have not been for their recipes for cooking the perfect holiapproved by the Food and Drug Administra-

## Sacred Heart School Mrs. Quint

First you biuy one. Then you sken it and then you eat. cook it for 12 minits and 397 dugeres. Then you tayk it owt. Then you hav a happy

Dominic Dygert

First you kill a turkey secnet you scin it. Then you in the avnen. After you cook it you tell everyone you made turkey for thanksgiving, after you tell everyone you find a big plate to put the turkey on. Samantha Skolout

Dominic Brown turkey.

shote it skin it put salt and peper owel sheger venela.

Then put it in the oven for you put it in a bowl. Then owel then sheger and the you turkey in the oven for 10

You hunt the turkey. You put it in the uvin. When it is do you cut it up. You have to have nife you cut the hed and feet. Then you cut the turkey cook it for about 390 degrees in hafe and befor you eat it all gone. you take the bone

Taden Fikan

turkey. Then after you shoot the turkey, you bring it home. Then you skin it. Then you First you got to shoot it. put it in the oven for fortey-Then you take the skin off of five secends. Then you wait the turkey. After that you you until it is done. When it is put it in a grell. Then you put done you take the tukey out it on a table. Then you eat it. and there is your amazing

First you kill a turkey. 8 owers. Put at 300 dogres Then you take all the bad and what. When it is do you stuff out of the turkey like put venela and salt and peper the guts. Then you put the owers take it out of the oven Anna Brown now you can eat it.

Amanda Jaeger

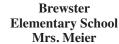
I think you go shoot a turkey. Then you might skin it and put it in the oven for fethers and wing. You cut the 115°. Then I'll take it out and put it on the table. I'll eat it

Kathie Chavez

First you shoot a turkey. First of all, you shoot the Then you skin the turkey. Then you put it in a pan. then you put it in the ofen for 115° for an hour. Then you put it on the tadl. Then you eat it. Hayden Bellamy

> First I shoot the turkey then I pot the turkey in the hot uvin and I trn the uvin to Lexie Schroeder 99° and then I tack the felirs off off the turkey and I eat it. Riley Voss

> > First, I would thaw the turkey. Then I would put it in a pan. Next I would cook it in the oven. Last, everybody



Catch a turkey. Stuff cook it in the oven for 30 the turkey. Cut it and eat it.

First i found a turkey. Next Then Kooc it foor looved i scraped the turkey. Third i and oopen the plaskit. Then washed the turkey. Fourth if it is not dun then pout it put the turkey in the oven. minits. Then you take back in The oven 2 minits. Fifth for 10:11 minutes. it out but make sure Rachel Van Marel Wen it is dun then pull it out Sixth stuff the turkey. Next it is 30 dergeas. Then put the turkey on the table you take the bones Charley Barnett last eat the turkey.

Poot the turkey intnt Frst you go and get a tack the turkey out of the stove poot stufing turkey. Next you put sea-First, buy a turkey. Sec- a turkey. Cook a turkey for in gin you pturk the hpote ter sin. Thrd you put it on the

Then you skin it. Then you key. 7th Eat the turkey. put it in the oven for 40

out. then you cut it up Madison Schroeder into 20 peases. Then you eat it.

Carson Schmidt

9:41 AM

Reminders

Tunes Store

Calendar

Messages

Weather

Notes

Newsstand

Photos

Maps

App Store

Genesis, about 280 pounds of food in total.

1st Find a turkey. 2nd Kill

First you find the turkey. vorite souce. 6th cut the tur-Brynne Purvis

Furst find a turkey

and shoot the turkey. Then you clen it off and pule the fethers ott. Next season the

turkey with solt and peper and broth. Last heet the oven at 6:00 and cook the turkey for 7 minutes and eat it.

Blayne Reid

See "TURKEY," Page 10

100%

Camera

Videos

Game C



LAURA KREJCI/Sacred Heart School

Heartland **Christian School** Mrs. Henderson

First you get a shotgun and you find a turky to kill. Once you get a turky, you need to bring it back home and pluck it. Then you get the meat. Next you grill it. You need to put some kind of spice on it. Then you are done.

Blake Beckley

This is how I cook a turkey. First, get a turky. Then cook it! And now use a turky baster and squeeze out some

sauce. That's how I cook a turkey. Happy Thanksgiv-

Anna Stramel

First off I shoot a turkey. Then I take a boiler and cook it for 30 minutes. And the big feast will begin. Have a great Thanksgiving!

Donovan Ohlrogge

minuts.

Nikki Berkgren

**Elementary School** 

ond, put it on a tray. Then 30 mineites put hot, sauce on your turey or a plat nexestere smoekr. Foyrth you let the the turkey. 3rd Set the timer turkey set. Fith thin you take to one hour and 55 minutes. at turkey eat the turkey. Brenden Petty it out thin you eat the turkey. 4th take the turkey out of the Wyatt Rall Christopher Griffin of the oven. 5th Put your fa-

Sacred Heart's first graders and preschoolers were in

the holiday giving spirit as they gathered donations for

Fined The turkey frst.

LIDAY

EVEN THE IPHONE SC AVAILABLE IN YELLOW &BLUE \*\$1 down & applicable monthly handset charge for 24 mos.

OR BUSTER!

SAMSUNG GALAXY

\*LIMITED OUANTITIES.

we are where you are

To Find a Viaero Location: Visit www.viaero.com or call 1.877.484.2376. All screen images simulated. \* Unlimited data use on Viaero's local network; roaming (off-network) data allowance is 200 MB/month. \*\* While supplies last; promotion requires a new/renewed 24-month voice contract and a Viaero smartphone data plan contract per line, maximum of five lines. With installment agreement, purchaser agrees to pay any remaining installment payments upon termination of Viaero service. Other restrictions may apply; see store for details. All brands, product names, company names, trademarks and service marks are the properties of their respective owners. Viaero assumes no obligations or liability and makes no representation, warranty, endorsement or guarantee in relation to any aspect of any third-party products or services. All rights reserved. © NE Colorado Cellular, Inc. d/b/a/ Viaero Wireless.