

# How to Cook a Turkey

## Second Grade Recipes

The Colby Free Press has a long-standing tradition of asking the experts – at eating – for their recipes for cooking the perfect holiday bird. Here are their answers, fresh from the second grade classes of Thomas County;

### Sacred Heart School Mrs. Quint

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

Dominic Dygert

First you kill a turkey sec-net you scin it. Then you cook it for about 390 degrees 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

First you got to shoot it. Then you take the skin off of the turkey. After that you you put it in a grell. Then you put it on a table. Then you eat it.

Dominic Brown

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

### 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 tur-key. First, get a turkey. Then cook it! And now use a turky baster and squeeze out some

we hope you enjoy them.

Please note, these recipes have not been approved by the Food and Drug Administration.

Then put it in the oven for 8 owers. Put at 300 dogres and what. When it is do you put venela and salt and peper owel then sheger and the you eat.

Anna Brown

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 fethers and wing. You cut the feet. Then you cut the turkey in hafe and befor you eat it you take the bone

Taden Fikan

First of all, you shoot the turkey. Then after you shoot the turkey, you bring it home. Then you skin it. Then you put it in the oven for forty-five secnds. Then you wait until it is done. When it is done you take the tukey out and there is your amazing turkey.

Lexie Schroeder

First you kill a turkey. Then you take all the bad stuff out of the turkey like the guts. Then you put the turkey in the oven for 10 owers take it out of the oven now you can eat it.

Amanda Jaeger

I think you go shoot a tur-key. Then you might skin it and put it in the oven for 115°. Then I'll take it out and put it on the table. I'll eat it all gone.

Kathie Chavez

First you shoot a turkey. 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 99° and then I tack the felirs off off the turkey and I eat it.

Riley Voss



LAURA KREJCI/Sacred Heart School

Sacred Heart's first graders and preschoolers were in the holiday giving spirit as they gathered donations for

Genesis, about 280 pounds of food in total.

Fined The turkey frst. Then Kooc it foor looved and oopen the plaskit. Then if it is not dun then pout it back in The oven 2 minits. Wen it is dun then pull it out uvu the oven.

Charley Barnett

Poot the turkey intnt tack the turkey out of the stove poot stufing in gin you pturk the hpote ter your turey or a plat nexestere at turkey eat the turkey.

Brenden Petty

First i found a turkey. Next i scraped the turkey. Third i washed the turkey. Fourth put the turkey in the oven. Fifth for 10:11 minutes. Sixth stuff the turkey. Next put the turkey on the table last eat the turkey.

Madison Schroeder

Frst you go and get a turkey. Next you put seasin. Thrd you put it on the smoekr. Foyrth you let the turkey set. Fith thin you take it out thin you eat the turkey.

Christopher Griffin

First you find the turkey. Then you skin it. Then you put it in the oven for 40 minits. Then you take it out but make sure it is 30 dergeas. Then you take the bones out. then you cut it up into 20 peases. Then you eat it.

Carson Schmidt

1st Find a turkey. 2nd Kill the turkey. 3rd Set the timer to one hour and 55 minutes. 4th take the turkey out of the of the oven. 5th Put your fa-

vorite souce. 6th cut the tur-key. 7th Eat the turkey.

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

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