



AT THE TABLE, teacher Jeni Henningson (above) listened to the ingredients and directions on how to make Tristen Salem's recipe for mashed potatoes. All of the first graders worked on recipes for Thanksgiving last week.

First graders write Thanksgiving recipes

In anticipation of Thanksgiving, the first graders at Oberlin Elementary School wrote down some of their favorite holiday recipes.

Recipes from Jeni Henningson's class:

Pumpkin Pie

1 big pumpkin
ginger-just a little bit
cinnamon-just a little bit
1 pie crust
Squish up the pumpkin. Add the ginger and the cinnamon. Put it in the crust. Bake it for half an hour at 365 degrees. It will taste good!

By Kaitlyn Howland

Turkey

1 turkey — a wild turkey works best
Take the feathers off of the turkey and wash it really good. Put it in a big pan and cook it for six minutes. When it is done, let it cool down and put a towel on top of it so it is ready for Thanksgiving.

By Mackenzie Urban

Turkey Pie

1 medium turkey
1 pie tin
1 pie crust
mashed potatoes
stuffing
Put the turkey in the oven and roast it for 10 seconds. Then cut it up like you are going to eat it, but put it in the pie crust with the potatoes and stuffing. I think it will be good!

By John Burmaster

Chicken

2 slices of bread
5 chickens
ketchup — just a glob
Put the chickens in pot. Cook them for five minutes at 37 degrees. At 8:00 take them out of the oven and cut them to make chicken sandwiches. Put the chicken between the bread and glob the ketchup on top! It will be yummy!

By Spencer Wishon

White Bread

1 bag flour
2 eggs
Mix up the flour and eggs in a bowl. Put it in a pan and cook for 1 minute at 90 degrees. When it is done, slice it and eat it with butter. It will be good!

By Gracie Vontz

Mashed Potatoes

1 packet of potatoes
1 little jar of butter
Put the potatoes in a little pan with a drop of water. Cook them for 25 minutes. Then cut them up and add the butter. When this is done, mash

them down with the back of a spoon. They will be delicious!

By Tristen Salem

Pumpkin Pie

1 medium-sized pumpkin
1 pie crust
Mash the pumpkin and take out the seeds. Mix it up and put it in the pie crust. Now put it in the oven and cook it for 1 hour at 400 degrees. It will be very good!

By Emma Anderson

Corn on the Cob

1 ear corn
1 bottle spray butter
Put the corn in the water for a couple of minutes. Then take it out with a big spoon and spray it with the spray butter. Put the ear holders on it and eat! It will taste delicious!

By Gavon Uehlin

Turkey

1 big turkey
Put the turkey in the oven and cook it for seven hours. When it is done, you have to check the temperature and see if it is hot enough. If it is, take it out and let it cool down and then slice it up. It will be good!

By Hunter May

Chicken and Corn

1 whole chicken
Put the chicken on a platter and put it in the oven. Cook it for 17 minutes at four degrees. Take it out and cut it up if you want to. Then eat it!
1 bag of corn
Get a bowl for the corn and put it in it. Cook it in the microwave for three minutes. If the corn is too long, you can cut it in half.

By Jesse Isbell

Pumpkin Pie

1 carton of whip cream
1 can of pumpkin
1 pie crust
Put the pumpkin in the crust and cook it in the oven for three minutes. Take it out and put the whip cream on right away. It will taste great!

By Melody Koerperich

Turkey

shoot 1 wild turkey
1 bottle of hot sauce
Put the turkey in the oven for 70 seconds. Make sure the oven is really hot. Cut it up and pour the hot sauce on top. It will be good!

By Gage VanMeter

Corn

16 ears corn
2 inches of butter
Put the corn on a flat pan and then put the butter on top of it. Now cook

it with the butter on top. Cook it for six minutes on top of the stove. You can either let it cool or eat it right away. You might have to blow on it or use the little corn holders. This corn will be yummy!

By Zander Kempf

Turkey

1 big turkey
1 bottle of spices
Warm the turkey up in the oven. Cook it for 20 seconds at 60 degrees. Put it on a plate and slice it up. Then put the spices on it. Now eat. It will be good!

By Hannah Jones

From Cindy Sattler's class:

Blueberry Muffins

3 eggs
some of the cake stuff
blueberries
Put the eggs, the cake stuff and the blueberries in a muffin tray. Then put it in the oven. Cook for almost five minutes. Bake at six degrees. Wait for them to get done. Taken them out and eat them

By Alexander Bauer

Mashed Potatoes

2 slices butter
4 ounces of milk
1 egg
3 potatoes
Cut potatoes and put in a pot on the stove. When it's done, add the rest of the stuff like the eggs, milk and butter. Stir and then put back on the stove to cook it. Then take it off the stove and let cool so not so hot. Then eat it.

By Ian Cousins

Turkey

A little seasoning
knife to cut
40 pound Turkey
Cut the turkey. Sprinkle the seasoning on the turkey. Put it in the stove cooking for 30 minutes or an hour. Cut the turkey to eat.

By Alex Eskew

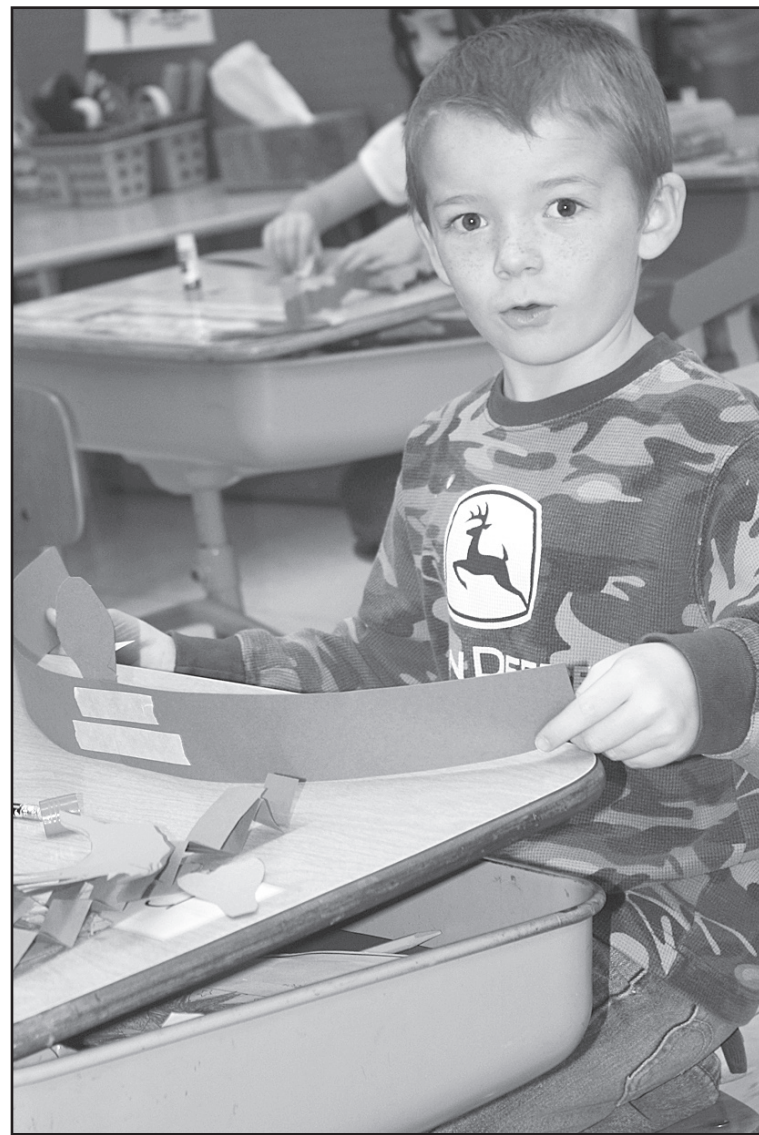
Cherry Pie

A lot of cherries
Crust
Put the cherries in the pie pan. Put the crust on the cherries. Put it in the stove. Cook in the stove for 10 minutes. Make it in the stove hot. Take it out and cool it down. Take it to Thanksgiving party.

By Kylie Farr

Pumpkin Pie

Pumpkin with no dirt on it
Brown sugar
Crust
Brown cream
Cut up the pumpkin. Cook in the



ON MONDAY, Alex Eskew worked on a turkey art project at Oberlin Elementary School.

oven for five to six minutes. Take it out and make it up with the cream, crust and brown sugar. Bake it in the oven one more time for six hours. Take out of the oven and put on the brown cream. Eat it.

By Belle Gullion

Chicken Breasts

Chicken
Flavoring to make it flavored
Salt
Find a chicken and pluck out the feathers. Dig out the bones. Put it in a pan. Put the flavoring and the salt on the chicken. Bake in the oven at 100 degrees. Set the timer on the oven for an hour or three hours. You take it out and put it on the plate.

By Chloe Harmon

Green Peas

Plastic bowl
Spoon bag of green peas
Salt
Pepper
Put the green peas in a bowl. Grab a spoon. Add salt and pepper. Mix with the spoon. First put on

the stove. Mix a little more so you don't spill it. Put in the microwave for 31 minutes. Sit down and watch TV until the microwave beeps. Get up and get it. Check to see if it is all the way cooked. If it's cooked, put it on the table. Tell you children that it's dinner time!

By Lily Hendrickson

Apple Pie

Apples
Crust
Cinnamon
Sugar
Butter
Get a tin and put the crust in. Put a little slice of the butter on the crust. Spread it around. Cut up the apples. Then put them in the crust. Put the cinnamon and sugar over the apples. Put on the top crust. Cook in the microwave. Cook for five minutes. Take out of the microwave. Wait until it cools off then eat it!

By Calista Isbell

Cranberries

Berries

Purple Jello
Put the berries in a pan. Cook it for four seconds. Take them out and put in a bowl. Put the jello in the bowl. Mix. Then eat it.

By Jenna Juenemann

Turkey

50 pound Turkey
Salt and pepper
Shoot a 50 pound wild Turkey. Pluck its feathers and clean the bird. Put in a large baking pan and cook in oven at 72 degrees for 52 minutes. Take out of oven and let cool add salt and pepper. Cut and serve.

By Tyler Nichols

Mashed Potatoes

10 potatoes
1 piece of cheese
Salt and Pepper
1 stick of butter
Wash and cut-up potatoes, place them in a pan, put on them on grill. Cook on grill for 10 minutes. Mash potatoes with fork, add butter, cheese, and salt and pepper.

By Dustin Quakenbush

Pumpkin Pie

3 cans of pumpkin
1 store bought crust
Pour the pumpkin into the pie crust. Bake it 25 minutes at 150 degrees. Take pie out and let cool, serve with cool whip.

By Alana Raile

Pumpkin Pie

2 pound pumpkin
Bread
Get a two pound pumpkin, cut the top off and clean seeds and middle out. Take a pie plate, make pie crust by getting bread in pie plate and baking it in a really hot oven for three minutes. Put pumpkin in pie plate with crust and bake again in a really hot oven for three minutes.

By Adric Ray

Turkey

Turkey
Water
Boil the turkey for five minutes in hot water. Place boiled turkey in a pan and bake at six degrees for 70 minutes.

By Jenavive Zillinger

Mashed Potatoes

5 large potatoes
Hot water
Put potatoes in pot with hot water. Boil for five minutes or more, until potatoes are soft. Drain water, peel potatoes and mash with masher in large bowl. Serve potatoes with gravy.

By James Ohlert