

Big dinner brings 'em out

This year's community Thanksgiving dinner brought people of all ages together in the cozy basement of St. John's Lutheran Church, where the turkey, gravy and most of all, the dessert table were overflowing.

"I really appreciated everybody's generosity," said organizer and cook Ruth Miesner the next day. "I mean, we had 24 pies, which is a huge amount in my mind."

A lot of people showed up, said Pastor Brad Rick. While 102 people signed up, he said, they set up 110 chairs, and every one was full. Volunteers also delivered 10

takeout meals.

"We had a lot of familiar faces and a few new ones," the pastor said. "It was a great opportunity to provide for the community, an awesome Thanksgiving dinner and a great time for community fellowship."

City Councilman Jim Miesner, Ruth's husband, said that the volunteers, mostly consisted of church members, cooked four 25-pound turkeys and four hams, though the diners didn't finish them.

When asked what they might change for next year, Mr. Miesner laughed.

"We'll remember to put salt and pepper

on the tables next year," he said, "and the corn was still frozen on Thursday morning, so we had to unthaw that, too."

In the end though, he said, it had gone really well. Everyone started the preparation and cooking the day before. They've all been doing it so long, he said, that everything just fell into place, and everyone knew their job.

Mrs. Miesner agreed.

"It went so smoothly this year," she said. "I was really, really pleased ... the church has been doing the dinner for over 30 years now, maybe a little longer, we're not sure.

I've only been there two years, so I'm still a newbie."

Mrs. Miesner said that her favorite part of the evening was when a couple of out-of-towners found their way into the dinner almost by accident.

"It was a really cool thing," she recounted. "They were on the road from Marysville on their way to Colorado, and timed it so they could stop by a church in Oberlin for a Thanksgiving sermon. He was Catholic and she was Lutheran. First they went to the Catholic church, but the priest there recommended that they come to St. John's.

"They got there in time for the sermon, and then came downstairs and had lunch with us. It was really nice to have somebody stop in with no connections to the town like that. And the hunters of course, when they come it's a treat. There were six to eight of them this year, and they usually come through every year."

"People's willingness to bring extra from home and serve those that need another place to go is really super to me," she said, "and really precious. We're really looking forward to next year."



THURSDAY'S BIG DINNER packed the basement of St. John's Lutheran, with an estimated 110 people attending. Hunter May (left above) and Gage VanMeter helped dish out the turkey and dressing. But you weren't done there – after

that was the dessert table, where Evelyn May (above right) decided to go for an apple crisp over the many other choices. Kelly May (lower right) helped clean up afterward in the kitchen.



Story and photos by Stephanie DeCamp



How to cook a turkey? Kids weigh in

Oberlin Elementary School's first graders put their thinking caps on and their taste buds to work, trying to come up with the perfect way to cook a turkey for Thanksgiving.

Teacher Cindy Sattler's 17 students told her different ways to cook a turkey, from in the microwave to in the oven at some very high temperatures. You can tell whose dad hunts and whose doesn't, too. It's interesting what kids pick up.

First, Dad goes to the store to get it. Mom puts it in the oven for 100 minutes. Take the feathers off when done. Eat with mashed potatoes and corn dogs.

Aidan Kreutzer

My dad and I shot the turkey for Thanksgiving. Take the feathers off. Take off the legs and everything that is in it. Put it in a pan. I put seasoning and gravy on it. Then you put it in the oven until 11:14 at hot, hot degrees. When it is done, you take it out of the oven. Then we pray to God and then we eat. I like Thanksgiving.

Aidyn Witt

Thaw the turkey. Put it in a pan and pour sauce on it. Then cook the turkey for 10 minutes in a 44-degree oven. Take it out of the oven with two little hot pads. Cool it off. Put it in a dish and take it to the table. Then you can eat it with your family. The turkey is good.

Cheyanna Hale

Well, if you want a crusty turkey, I would get some flour in a bag and I would put the

turkey in a bag too. Shake it around. Then put baking soda in the turkey. Then I will put it in the stove and let it set for a little bit like a hour. Then I would set it on a plate and we would eat it all up. I do not buy the turkey at a shop. My brother hunts turkey down.

Dani Weyeneth

First you go hunting for a turkey. Then you bring the turkey home. You take the feathers off and wash it. You put it in a pan. Shake pepper on the turkey. Spread butter around the turkey. Put stuffing inside it. Put it in the oven for 40 minutes at 29 degrees. Take it out of the oven and take the stuffing out. Cut up the turkey. Cook gravy and put it on the turkey. Then you eat it. And that's how you make a turkey.

Kamyryn Oien

First you shoot the turkey and then you freeze it. Second you thaw it. Third you cook the turkey at your Grandma's house. You cook for an hour. Fourth you season it with a seasoning mix. Fifth you eat it.

Lia Jimenez

You can cook it in the stove. You can buy a turkey, Put the turkey in first and then the ingredients. The ingredients are seasonings and salt. Put it in the oven for 2 hours at 70 degrees. When it is time to take it out of the stove, you eat it. It will be good!

You go to the grocery store. You pick a turkey and then you pay for it. You defrost it. You put it in the sink to wash it off. You shoot it with apple juice. Then you put it on the grill for 20 minutes. Check the turkey once in a while. Bring the turkey inside and

Lukas Zodrow



put it on a plate. Take it to the table to eat it. It was fun to cook a turkey.

Maci Weigel

You get to shoot a turkey. You pick the turkey feathers off. You put it in the freezer. You get to thaw it. Put it on a pan and put turkey browning on the turkey. You put it in the oven for 68 seconds. It could be fun to eat a turkey.

Mason Urban

You buy the turkey. You thaw it. You cook the turkey in the oven for 12 minutes. While you're waiting you get ready, you get the plates out and cups. Then you take the turkey out of the oven and take it apart. You eat!

Rayne Erickson

You have to go to the market to get your turkey. You thaw it out. You put it in a pan and season it with salt. Then you put the turkey in the oven. Then you set the oven at 70 degrees. You leave it in the oven for a while. Take it out and let it cool off. Then you eat it. It tastes good.

Shakira Cook

You shoot a turkey. You pick the feathers off the turkey. Then you put in the freezer until it is Thanksgiving. You take it out of the freezer and thaw. You put salt and pepper on it. Put it in a pan. You cook it in the oven for 4 - 30 minutes. When it is done, it will be good.

Taylor Ketterl

I get the turkey at Raye's Grocery store. You let it thaw out. Put it in a pan. Salt, pepper and season the turkey. Put it in the stove. Cook it for 50 minutes at 10 degrees. Watch it cook. Take it out and let it set an hour. Take it off the pan and cut it up. Eat it. It's good!

Tony Kuhlman

I hunt for the turkey. We take the feathers off the turkey. I put pepper on the turkey. Then we cook the turkey in the really hot oven for one second. Then we take it out when it is done. Then we will eat it. It is good.

Trenneddy Woolsey

Cut the turkey and wash it. Then put it on a pan. Put it in the oven for 12 minutes. Get it out and then eat it. Thanksgiving dinner is a good meal.

Katrina Neal

First go to the store and buy a turkey. Go home and take out the heart and bones. Put in a pot and put it in the oven. Cook for 10 minutes. Take it out of the oven and cut it in half. Give pieces to everyone and eat it. I like cooking the turkey.

Jeffrey Strohm

First you have to get turkey at the store. Then you put it in the oven. Cook it for 56 minutes. Then you have to put sauce on the turkey. You give the turkey to the people that come to your house for Thanksgiving. I like Thanksgiving.

Parker Stragey