

Children's Thanksgiving recipes inside



HOLIDAY
GIFT GUIDE

A special Holiday section produced by
The Owyhee Avalanche

Shopping local helps your community thrive

The economic downturn has hurt big-box stores that attract shoppers like moths to a flame during the holiday season. But as those stores struggle, local shopping opportunities continue to present themselves.

And, Homedale Chamber of Commerce president Gavin Parker says, shopping in stores in Marsing and Homedale and other small communities, is healthier for those towns from a economic standpoint.

Even with the bleak financial outlook touted by major news sources, local communities like Marsing and Homedale are seeing an influx of new entrepreneurs kicking the tires on trying small businesses for themselves.

Businesses such as DBLJ Rustic Home Decor and the Marsing Thrift Store in Marsing and Terri's Jewelry and Gift Boutique and Aquarius Design in Homedale have entered the marketplace to give folks more holiday shopping options.

And there are always the traditional mom-and-pop stores to keep consumer dollars flowing locally. Shopping at Rostock Furniture in Caldwell or Parma Furniture in Parma or checking out the clothing rack at Main Street Overstocks or any number of thrift and second-hand stores allows those businesses to remain profitable, pay local employees and perhaps expand with more local jobs in the future.

Furthermore, while even Parker admits that — in general — new small businesses may grow out of necessity and ingenuity as people look for new self-employment opportunities after losing jobs, it's a sign

that people still have confidence in small-town retail.

But, he said, even the small businesses in and around Owyhee County are beholden to a faithful customer base that shops locally rather than driving their consumer interests — and money — to Nampa or Boise.

"I think that everyone is cautiously optimistic, especially some of these newer businesses," Parker said of the chances for economic vitality in the holiday season. "They obviously wouldn't be opening their doors if they didn't think they could make it."

"Again it's all going to depend on that awareness of local residents that they are the critical element (in keeping the local economy going)."

Shopping at national retailers at malls in Nampa and Boise not only chews into a family's fuel budget, but it also sucks money out of the local economy. Studies show that up to 70 cents of every dollar spent at a chain store heads out of the area and toward that company's corporate office.

Parker speculates that in small towns like Marsing and Homedale perhaps as much as 75 percent of the money spent here stays in circulation locally.

"Common sense tells us that the vast majority of dollars spent here stay here and from the business owners' standpoint, I think that may even be a stronger percentage because we realize our health depends on locals spending money locally with us," Parker said.

— JPB

Ten reasons to shop at locally owned businesses

1) More money re-circulates in your community when you buy from locally owned, rather than nationally owned, businesses: More money stays in the community because locally owned businesses purchase from other local businesses, service providers, and farms. Purchasing locally helps grow other businesses as well as your community's tax base.

2) Local businesses provide most new jobs: Small local businesses are the largest employer nationally, and in most communities provide the most new jobs to residents.

3) One-of-a-kind businesses are an integral part of a community's distinctive character: The unique character of any town or region is what people love about it, and what tourists come to visit. Richard Moe, president of the National Historic Preservation Trust, says, "When people go on vacation they generally seek out destinations that offer them the sense of being someplace, not just anyplace."

4) Local business owners invest in community: People who own local businesses live in the community, are less likely to leave, and are more invested in the community's future.

5) Customer service is better: Local businesses often hire people with more specific product expertise for better customer service.

6) Competition and diversity lead to more choices: A marketplace of tens of thousands of small businesses is the best

way to ensure innovation and low prices over the long term. A multitude of small businesses, each selecting products based not on a national sales plan but on their own interests and the needs of their local customers, guarantees a much broader range of product choices.

7) Local businesses have less environmental impact: Locally owned businesses can make more local purchases, requiring less transportation, and generally set up shop in town or city centers as opposed to developing on the fringe. This generally means contributing less to sprawl, congestion, habitat loss, and pollution.

8) Local businesses' public benefits far outweigh their public costs: Local businesses in town centers require comparatively little infrastructure investment and make more efficient use of public services as compared to nationally owned stores entering the community.

9) Local businesses encourages investment in the community: A growing body of economic research shows that in an increasingly homogenized world, entrepreneurs and skilled workers are more likely to invest in and settle in communities that preserve their one-of-a-kind businesses and distinctive character.

10) Local businesses give more support to nonprofits: Nonprofit organizations receive an average 350 percent greater support from local business owners than they do from non-locally owned businesses. (source: *Livingeconomies.org*)

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A disclaimer:

In order to capture the flavor of the students' recipes, grammar, capitalization and spelling have been left intact.

Recipes have not been edited for content, or checked for practicality, and are presented for the reader's enjoyment.

— The Avalanche

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— Art by Jalyn Van Dyke, Homedale class 3A

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Grand View Elementary Thanksgiving recipes

Teacher:
Jessica Sonnen

Recipe for Thanksgiving

1. Have family and friends.
 1. Eat turkey and mashed potatoes and any other food your family likes.
 1. Have potato salad and macaroni salad and salad with salad dressing.
 1. Serve any tipe of pies after everybody is done eating.
 1. Most of all is have fun with your family and friends.
- Happy Thanksgiving!
— Haley Hegerhorst

Recipe for Thanksgiving

- 1 turkey well cooked and juicy
 - 1 huge bowl of cream ranch/ranch mashed potatoes
 - 1 we eat mashed potatoes
 - 1 at the end we watch TV and go to bed.
- Yobani Mondragon

Recipe for Thanksgiving

- My family well do 1 turkey and 1 pumpkin pie and 1 cake pie and a cake tv off no phone and no calls.
- Rafael Vega

Recipe for Thanksgiving

1. Early morning hunting trip.
 - 1 Well cooked turkey and ham.
 2. Big bowls of bread.
 1. Can of cranberry jam.
 2. Tables for family.
 - 1 game.
 5. Pies.
 - Go deer or elk hunting for some hours come home help cook and for a surprise
 1. Huge cake!
- Chayton Bollinger

Recipe for Thanksgiving

- 3 turkeys for dinner with the juice out of it.
 2. Huge (unreadable) 1 huge bowl of soup, 1 glass of water, juice or tea.
 - 1 piece of cake.
- Put every thing in except the cake. And have something to

drink. And have fun. And eat the cake after you eat your regular food.

— Donna Wilson

Recipe for Thanksgiving

- 1 Turkey cooked for 20 minutes 40 hours. Juicy it will be good with some vegetables on the side and mash potatoes too.
 - 1 Turkey or a pig with a appal in his mouth.
- Ryan Nelson

Recipe for Thanksgiving

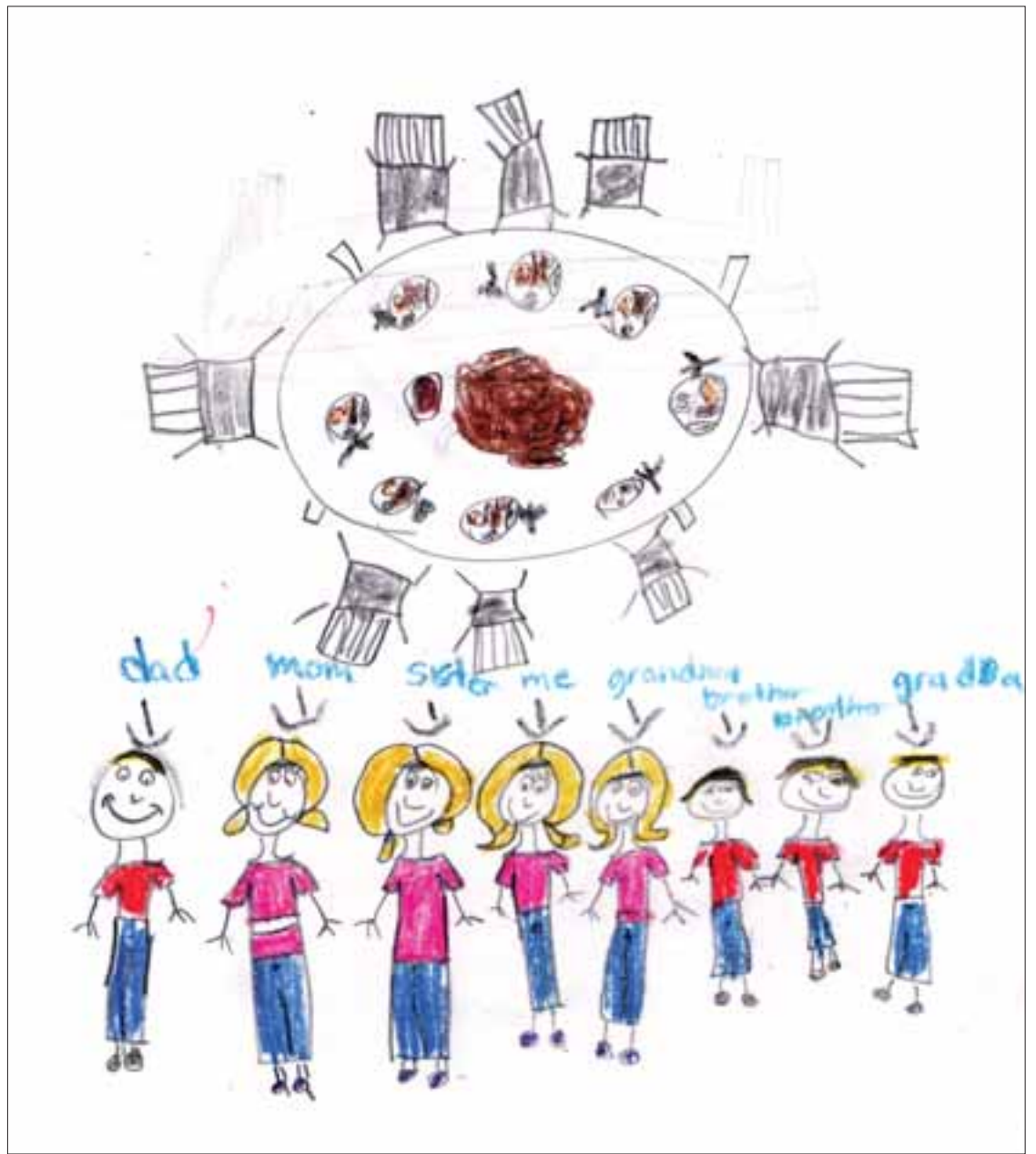
- On thanksgiveing we celebrate we use sporks spoons and knives Family comes from all around we eat out side for all celebracens even this one. We cook turkey pumpkin pie. We watch the football game My brother will come back from Camp Pendleton. We eat salad chicken to we will go hunting. Ride horses go put the stuff away Next morning pull the stuff out eat it wait next Thanksgiving and do it again.
- George L. Mowery

Recipe for Thanksgiving

- 1 turkey cooked a little bitt juicy a little bit of ham 1 bowl of potatoes 1 cherry pie 1 apple pie 1 pumpkin pie with whip cream 1 medium size bowl of salad and 2 bowls of ice cream my Grandma comes over at the end we eat pies and ice cream We get presents.
- Makayla Davis

Recipe for Thanksgiving

- 1 turkey well cooked and juicy
 - 10 cookies with chocolite on top
 - 1 ice cream with chocolite on top
 - We eat mashed potatoes and at the end we eat apple pie
 - When we are done we play on the trampoline.
- Valeria Lino



— Art by Jessica Evans, Homedale third grade, class 3B

Recipe for Thanksgiving

- 1 Turkey well cooked
 - 1 pot of mashed potatoes
 - 1 good soft rolls
 - 1 prayer
 - 1 pumpkin pie
 - 1 Talk and whach TV
- Serve all ingredients at the same time except the pie. I go to my Grdama House to eat there. Then we talk after we eat and I whach TV.
- Sierra Lawrence

Recipe for Thanksgiving

1. turkey well cooked
 2. hams sliced
 1. bowl of creamy ranch
 3. bowl of vegetables an dfruit
 1. ice cream
 3. bowl of chips
- We woch football and baseball. And have fun.
- Saterra Sang Gibbon

Recipe for Thanksgiving

- 1 We eat pie and turkey
 - 1 we eat vanilla pie and meat loaf
 - 1 chocolate cookise and cake we eat a bowl of salad
 - 1 We eat mashed potatoes and juice
 - 1 and whipped cream
- We eat turkey thin we go outside and play wrestling thin we go in side and eat pie
- Dylan Brown

Recipe for Thanksgiving

- cook A big turkey
- cook vegetables
- cook cake

- cook cookies
 - cook pumpkin seeds
 - cook fruit
 - cook piniata
 - cook pumpkin
- serve turkey and vegetables. Then serve cake. Then serve other sweets. Then serve the piniata.
- Woody Smith

Recipe for Thanksgiving

- Family members
 - 1 trip to Oregon
 - 1 surf board by the ocean
 - 1 fishing trip
 - 1 boat ride
 - 1 turkey
 - A bunch of fruit
 - 1 round chocolate cake
 - A variety of cookies
 - A piture of juice
- Pile family members into car. Take 1 trip to Oregon. 1 boat trip full of fishing and surffing. After boating we enjoy a Thanksgiving feast by adding the rest of the ingredients on a table by hand.

— Christian Neilson

Recipe for Thanksgiving

- 1 turkey or ham
- 1 juicy
- 1 we have meatloaf
- 1 gigantic bowl of salad
- we eat vegetables
- we eat mashed potatoes
- at the end we eat pumpkin pie or and wach a move and pink liven soda we make a tent at night and we sleep there. When we eat turkey we talk about it clean the

table.
— Elizabeth Varela

Recipe for Thanksgiving

- 1 turkey
 - 1 bowl of potatoes
 - 1 plate of beans
 - 1 pie
 - 1 plate of rice
- Serve it up hot. My family will sit at the table and eat they will have a feast untel the food is all gone on the plates and then the kids will play. And then they will go home.
- Mark Lopez



Homedale Elementary School: Third grade, class 3A

Teacher:
Leslie Parker

How to cook a turkey

First, you take a turkey and wash it off. Next, you put it in hot water and cook it in a pot or in the oven for a few minutes. Then, you put some spices on the turkey or maybe seasonings on it. Finally, you put it on the table and you cut it or slice it and you put gravy on it and you make stuffing, maybe jelly for dessert or pumpkin pie. And that is how you make a Thanksgiving dinner or a turkey.

— Isabel Hernandez

How to cook a turkey

First, you turn the oven on. Next you take the rapper off and put it in the oven. Then, you take it out of the oven when it's done being cooked. Last, you put on seasoning. Finally, you put it on the table and my family preys and says "Thanksgiving Dinner! Dig in!" and they eat. I love Thanksgiving and other holidays.

— Kendall Nash

How to cook a turkey

First, get a turkey. Next, get a pot. Then, get the turkey and put the turkey in the pot. Third, wait until the turkey is done. Finally, when the turkey is done you can eat the turkey.

— Luis Garibay

How to cook a turkey

First you buy the Turkey. Next you take the stuff off the turkey. Then you cook the turkey. Finally, you eat the turkey.

— Kayden Turner

How to cook a turkey

First, I dig a hole. Next, I put wood in the hole and light the fire. Then, I put the turkey in a pot and put it in the hole. Finally, it cooks for a couple of hours. Last of all, I take it out of the hole and bring it in my papa's house and eat it.

— Jordan Packer

How to cook a turkey

First: You buy a turkey or you kill it. Then: You make a hole in it so you can put stuffing in it. Next: You can chop off its legs or you can leave its legs on. Finally: You put it in the oven.

— Christian Rios

How to cook a turkey

First, you have to take the feathers off of the turkey. Next, you cut off the turkey's head and feet. Then, you stuff it with stuffing. Second, you cook it for 15 minutes. Third, you take it out to let it cool down. Finally, you eat the turkey for Thanksgiving. And that's how to cook a turkey.

— Amaya Zamora

How to cook a turkey

First, you want a turkey. Then you take the feathers, and guts and then you can cook it. Third, you can put pepper, salt, and gravy. Finally, you can cut it up and eat it and have a great time with your

family.

— Christopher Contreras-Benites

How to cook a turkey

First, what you do to cook a turkey is that you can buy a turkey from the store. Next, you take it out of the package. Also, you take out what it has in it. Then, my mom puts seasonings on the turkey like salt, pepper. Finally, she puts stuffing in it like vegetables then she cooks it in the oven for an hour. Last of all when it is done she sticks a toothpick to see if it is ready.

— Valeria Robles

How to cook a turkey

First, you either put the turkey in the oven or you boil the turkey but you have to buy it and take the stuff out of the turkey. Next, after it's cooked for at least an hour, you take it out and you put whatever you like, except for a kitten. Then, you put seasoning like pepper, hot sauce, and chick flavor and any other seasoning that you would like. Finally, you have turkey with your family for Thanksgiving dinner with your cousins, grandparents, great-grandparents, uncles, aunts and your great-grandparents.

— Ember Christensen

How to cook a turkey

First you buy a turkey or kill a turkey. Next you take the thing that it has in the turkey. Then you put some dressing in it and season it on it too. Last of all you put it in the oven. That's how you make my turkey.

— Diana Vega

How to cook a turkey

First you hunt a turkey. Next you take out the feather then you take out the bones finally you put it in the oven and then you take it out of the oven then you eat it with your family and that's how you make a turkey.

— Victor Albor Ojeda

How to cook a turkey

First, you either shoot the turkey or you can buy the turkey after you do that you take it home. Next, if you shot the turkey you cut off the head, feet, and cut it in strips. Now if you didn't shoot it and bought it from a store then you take off the plastic. Then, for the shot turkey or bought turkey you boil it but you can also use an oven to boil it or a pot. You can put some pepper on it so it will taste better. Finally, you get out the gravy and potatoes and eat



the turkey.

— Jalyn VanDyke

How to cook a turkey

First, you take the beak, the eyes, the feathers, the bones and the wings off. Next, you cook it. Then, you put seasoning on it. Finally, you eat it!

— Jaymz Joiner

How to cook a turkey

First you buy a Turkey, Next you grease it up. Then you put it in the oven to cook. After you take it out of the oven. You get the bones out of the Turkey. Finally you share the Turkey with your family.

— Johnson Lainey

How to cook a turkey

First you have to have a turkey, Next you take out the gizzard. Then you get out a cook book. Last you put on the seasoning and put it in the crock pot.

— Cassie Love

How to cook a turkey

First, you get a turkey. Next, you warm it up. Then, you put the

ingredients second, you put the butter on it. Third, you put it in the oven. Finally, you take it out. Last of all, you eat it. The End.

— Alexis Merino

How to cook a turkey

First, I go to the store to buy a Turkey. Second, I take the plastic off. Third, I look inside the Turkey. Next, I take the giblets out of the turkey. Then, I stuff the Turkey. Finally, I put it in the oven.

— Megan Houser

How to cook a turkey

First you get all the blood out. Second you get all the bones out. Then you put salt and pepper on it. Next you put it in the pot and put

the lid on it and put it in the oven and let it cook for 50 minutes. Finally we take it out. Last of all we eat it with our family.

— Author Unknown

How to cook a turkey

First, I put a frozen turkey on the counter to thaw out. Next, I get a pan and put stuffing in the turkey and I put butter on it. Then, I put vegetables around the turkey like: salt, pepper, mushrooms, broccoli, celery and lots more. Finally, I cook it first in the oven. Last of all, I take it out of the oven and set it on the table and dig in!! THE END

— Kaden Henry

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Homedale Elementary School: Third grade, class 3B

**Teacher:
Robyn Chandler**

How to cook a turkey

Hi im Katelynn do you want to know how to make a turkey. First you get the turkey and defrost it. then you take the plastic off. Next you get a pan and put it on the table. Then you put it in the pan. And don't forget to take the guts out. Then you put the stuffing in the turkey. And put spicess on the turkey then you put it in the oven abd cook it finly you take it out and eat it with your family and when your done you break the wishbone with somebody.

— **Katelynn Ordorica**

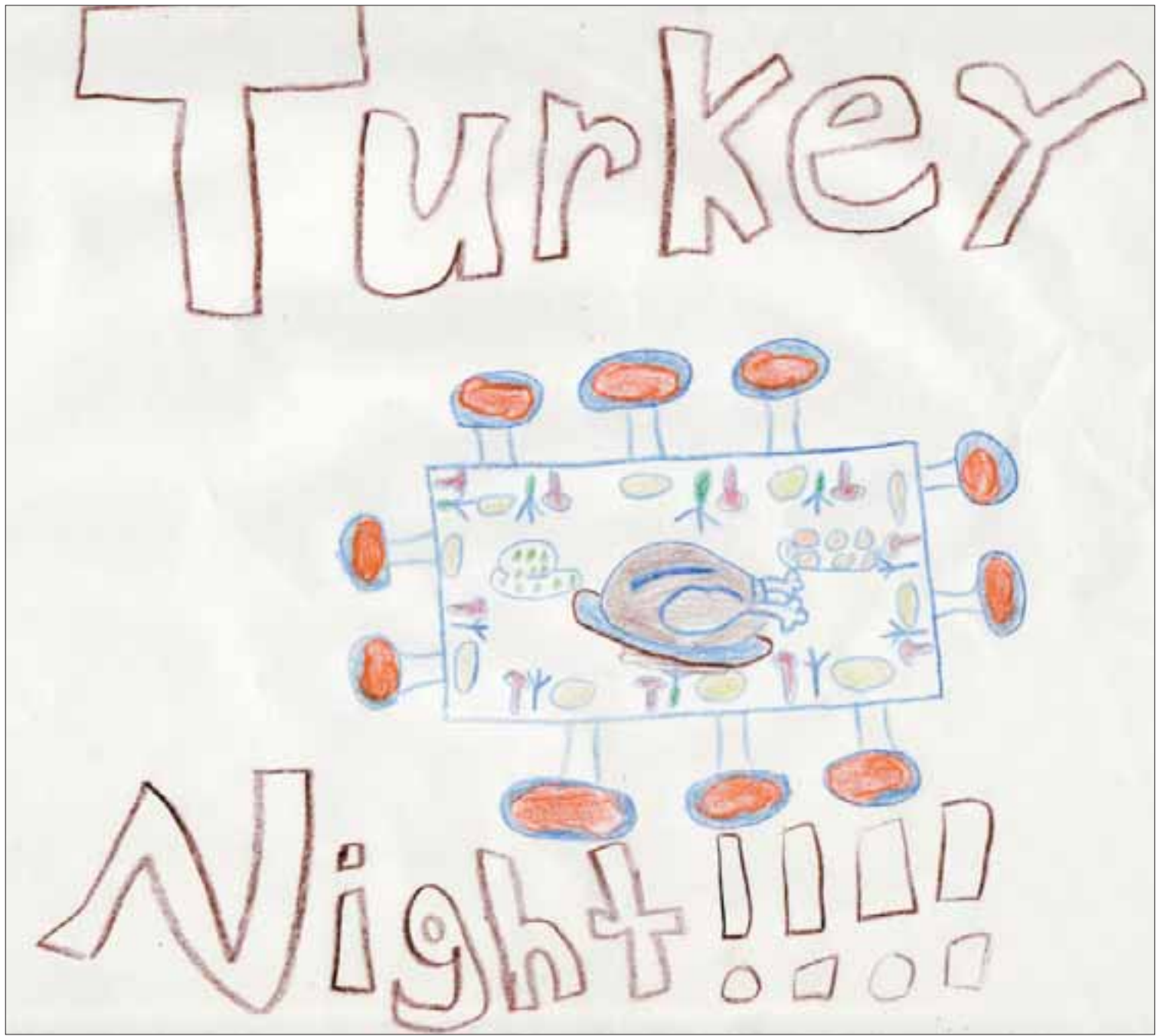
How to cook a turkey

My name is shef Brady. Today I am going to teach you how to mack turkey. First you tack out the guts then you put stuphing in side the turky then you put the turkey in the oven then you wate for a 20 minit's then you tack the turkey to see if it is done if it is not done then put it back in the oven then you wate for 4 minit's then you put the frosting and put it back in the oven then wate intell the frosting malt's then you tack it out and get a knife and cut the fat piece of it off. You cut the bones off then you throe away then you cut the papper off then you can eat it.

— **Brady Finlayson**

How to cook a turkey

Hi my name is shef Jesse. Today I am going to make some turkey. First, you buy some turkey. Next, you go outside and find three peaces of sticks stick two sticks and put them in the ground the other on top of them. Then, you put the turket in a pan then dig a big hole so it can fit in it. last, you put some coal on the sides then you put sticks on the hole and take everything off it and take it out of the hole and take it



— Art by Layne Riley, Homedale third grade, class 3B

in side and cut it up and share it with my family.

— **Jesse Packer**

How to cook a turkey

Holow, I'm Christopher. I'm guna tech you how to make a tucy and I will help how to make it. Fast you need a tucy frum the store or the wighld. Then you get

all the nasty gtus ous of the tucy. Necst put et in the pan then you put it in the oven for own hundred and ten awas finnile you put it on the tarble and eta it. the end

— **Christoper Vasquez**

How to cook a turkey

First, you have to buy the turkey Next, you have to pill off the feathers of the turkey then, you have to take out the guts of the turkey Then, you have to put the turkey in the sink so you could put it in warm water Last, you have to put thr oven on for 2 hours finally, you put the turkey in the oven the end.

— **Rosie Castellanas**

How to cook a turkey

Hi my name is Chef Ricardo and do you want to know how to cook a turky? First, you got a turky and take out a nife and take out the guss. Nest, you put the turky in a pan and bake the turkey in ten minut. Finally, you tak ethe tuky out and eat the turkey with your Family.

— **Ricardo Mendoza**

How to cook a turkey

"This is chief Bradley from Homedale elementary. Would you like to laern how to cook a tukey? First you get a turkey. Next you get a pan. Next you can turn on the oven. After that you carve the turkey. Then you put the turkey in. After that you take the turkey

out of the oven. Finaly you set the table and then eat the turkey. So that's how you cook a turkey. Good bye."

— **Bradley Butler**

How to cook a turkey

Hi my name is David. I'm going to tell you how to coke a turkey first you Kill it. Then you tak out the feters. Then take out the guts. Then wash the blode of. If you want salad put salad. Then put it in the oven in 3 hours. When it's ready you could eat it.

— **David Villanueva**

How to cook a turkey

Hellow do you want to make stuffing for a terkey first get a blender and this is home made stuffing blend some tlopteyot then get all the guts out. After that take the blended tlopteyot put a little vinegar your chose of spis a little salt, peper some mash potatoes and choped tomatoes a little corn olie. And chop garlet, a little suger a little. At last put it in the oven at 950 fernhight and eat with soda.

— **James Bowie**

How to cook a turkey

Hi my name is Chief Cody and I'm going to tell you how to make a turkey. First, you buy a turkey. Next, you put the turkey on a pan and put it under hot water and you get the stuff that's inside the turkey and get it out. Then, you

put stuffing in it and put it in the oven with a pan. Finaly, you get the turkey out of the oven and eat it with your family.

— **Codi Elordi**

How to cook a turkey

Hello I am chef Jessican. I am going tell you how to cook a turkey. First, you buy a turkey at the store. Next, you take out all of the turkey guts and threw them away. Then, if you like stuffing, you can put stuffing in the turkey and put the turkey in the pan and then you put it in the oven for 8 minutes at 350 degrees F then you take it out of the oven when it's ready and put it on the table and you get every thing on the table like potatos, pie and some fruit or vegetables. Thats how you make a terrific turkey for thanksgiving dinner meal.

— **Jessica Evans**

How to cook a turkey

Hello my name is Mindy Paddilla Ortiz and I am a shef. I will show you how to cook a turkey. First you buy a turkey. Next take out the guts out of the turkey. After that put stuffing in the turkey. Then put it in the oven but don't put it in the oven to much or it will be in fire. Finally get it out and put sallid and put the turkey at the table and call everybody to come and eat some yummy yummy

— **See Page 7B**

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Homedale Elementary School: Third grade, class 3B

— from Page 7B

perfect and a sume turkey. It is going to be good.

— Mindy Padilla Ortiz

How to cook a turkey

Hi I am Meryssa Oakley to tell you how to cook a turkey. First, I need to go get a big turkey. Next, I need to take the guts out. Last, I need to put the stuffing in it. Then I need a pan to put the turkey in the oven. Then I need to take the turkey out and let the turkey cool for 2 minutes and then my family and I can eat it all on one day.

— Meryssa Oakley

How to make a turkey

Hello my name is Alicia. Would you like how to make a turkey. First, you draw the feathers. Next, you draw the body. Then you make the head and the eyes and noies. Finally, you color the turkey.

— Alicia Raine

How to cook a turkey

Hi my name is shef James L. On the menu today is how to make a tarky. Well. Ferst you get a tarky and take it and clen the innreds out. And put stufing and moystyre in the tarky Than you put sesen on the tarky and tren on the oven and get a pan Put it in the oven cook it then cut it up and then you eat it it shud by good. Mmmmm

smels good.

— James Legacie

How to cook a turkey

Hello, this is sheft Riley. Today I am going to tell you how to make a turkey. First you clean the insids out. Next you put stuffing in the turkey. Then you put a pan under the turkey and put the seasoning on it. Finlly you put the turkey in the oven then I take the tirkey and cut it up and eat it.

— Riley Morgan

How to cook a turkey

Hello! This is Dawn your cooking lady. How to cook a turkey. First, you need to buy a turkey and preheat the oven to about 250 degrees f. Next, take the covering off of the turkey and put it in a pan and then put it in the oven. Then check the turkey about every fifteen minnites, when the little light is very very red then take it out of the oven and let it cool down. Finally, dig in!

— Dawn Whitted

How to cook a turkey

Hellow this is Layne Riley I am going to tell you how to make a turkey first, take out the guts and shred the fethers. Secend, you get a rolltissery put the turkey on the bars. Next, turn the rolltissery on 200 degrees f and let it cook for 3 1/2 hour. Then, take it out and check if its done if its not quite done then put it back in for 15



— Art by Amaya Zamora, Homedale third grade, class 3A.

minits and when its dome take it out of the rolltissery. Finlly, put some salt on it and then you cut it up and then eat it with you'r family for dinner.

— Layne Riley

How to cook a turkey

Hi my name is Adriana Machuca I will like to tell you how to make a Turkey First you take the stuff that is in his body. Next,

you make sher it is clean from the inside. Then, you Put the tukey in the turkey in a pan and put the turkey in the Oven. That's how to make a turkey The End

— Adriana Machuca

How to cook a turkey

First, you buy a turkey and take it home and open it. Next, turn the oven on to 450 degrees f get a pan spray it with cooking spray

cut the turkey. Finally, stick the turkey into the oven and wait till the oven beeps so that you know it's done then you can put some seasoning on it then let it cool off the cook some stuffing put it in the turkey and cook some mash potato's and gravey then take it to the table get some turkey mash potatos and gravey. And that how you make a terrific turkey.

— Gabriella Martell

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Homedale Elementary School: Third grade, class 3C

Teacher: Margo Phariss

How to cook a turkey

My name is chef Jaylon. Im going to tell you how to make a turkey. You buy a turkey at the store. Second you thaw it out. Third you heat the oven to a certain temperature. Next you season the turkey. Last you put the turkey in the oven. Finally you check the temperature.

— Jaylon Hilton

How to cook a turkey

Hello my name is Chef Antonio Balterrez. I am going to teach you how to cook a turkey. First you buy or hunt a turkey. Now you clean it and thaw it to put food in it. But cook it first before you stuff it. And then take it out of the bag put it on a tray and then you eat it with your family. The End and have a happy Thanksgiving.

— Antonio Balterrez

How to cook a turkey

Hello, I'm Diana Cook and this is how to cook a turkey. First, you get a turkey, either by buying one or hunting one. Next, if you hunt one, you have to clean it and skin it. Then, you put the turkey in warm water and defrost it if it was frozen. Fourth, you warm up the oven or crock-pot. Fifth, you stuff and season the turkey. Sixth, you put the turkey in an oven. Last, you put a thermometer in to keep the temperature in the turkey, cook it, and TA-DA! You have a turkey for Thanksgiving! Enjoy!

— Diana Lee Cook

How to cook a turkey

How to cook a turkey with chef Andrew. First, you go hunting for a turkey or go by some. Next, you thaw it out so you can cook it. Then, you put it in the oven and make sure it is at the right temperature to cook. Finally, you take it out and let it cool off so you can eat.

— Andrew Bowman

How to cook a turkey

Hi my name is Collyn. I will teach you how to cook a turkey. First you hunt the turkey. Next you pick the feather. Then you cook it for two hours. I cook it at 450 degrees. Soon the people you invited know. The people

say the house smell good. But the turkey is not done we will help. Last you stuff it and put the ingredients. Then you eat the turkey.

— Collyn Fink

How to cook a turkey

Hi my name is Dakota Marie Kelly. I love Thanksgiving. Do you like Thanksgiving? So let's learn how to cook a turkey. First, you hunt for the turkey. Next, you defrost it. Then, you clean it. Then, you put it in the oven. Then, you check it. Then, it's done. Last, you pass it out and eat it. That's how to cook a turkey.

— Dakota Marie Kelly

How to cook a turkey

Hi, my name is Lyndsey Nocloe Salutregui. I want to show you how to cook a turkey. First you buy it, then, you put it in the oven and cook it. Next, you get it out of the oven and put it on a warm spot so it could cool down. Finally, you eat it all up until it is all gone. The end.

— Lyndsey Salutregui

How to cook a turkey

Hi my name is Hannah Rae Egusquiza and I am going to tell you how to cook a turkey. First, you need a turkey and tools like a baster and a knife. Next, you need to wash your hands. Then, you need to put in the ingredients. Later, you can put in the juice. Last you can dress the turkey. Finally, you can put it in the oven and after that you have a nice turkey for Thanksgiving with all different sorts of things to eat and have fun with your family.

— Hannah Rae Egusquiza

How to cook a turkey

My name is Tabien. First we buy a turkey at the store, second thaw it out, next heat it in the oven, last season it. Finally, put turkey in the oven. After, check temperature.

— Tabien Burton

How to cook a turkey

Hello my name is chef Jovany and I am going to tell you how to make a turkey. Get a turkey you can hunt or buy it and then put it in the oven and check the temperature or you can dress the turkey or you can buy a frozen turkey at the store any store that



— Art by Diana Cook, Homedale third grade, class 3C

has turkey or you can look for a turkey or frozen turkey or you can tell someone that has turkey and they will let you keep a turkey if the turkey is done in the oven it might be not if it cools down then you can eat it when you feast it will taste good for you

— Jovany Castilleja

How to cook a turkey

"How to Cook a Turkey" First, when you cook a turkey you have to buy a turkey at the store or shoot a turkey. Next, you put a turkey in a pot. Then, you turn on the oven. After that, you wait for the oven to warm up. Next, you put the turkey in the oven. Then, you let it cook. When it's done cooking you take it out of the oven. After that, you put some seasonings on it. Then, you cut it up. Finally, you put it on a plate. Oh! Don't let me forget. You got to eat it.

— Shaylann Elumbaugh

How to cook a turkey

First I put the turkey in the oven. Next I check the temperature then I put the right time on the oven. Now I take it out of the oven. Then I eat the turkey.

— Steven Luis Juan

How to cook a turkey

Hello my name is Julia Santiago. I am going to teach you "how to cook a turkey". First, you buy a turkey or hunt it. Then you defrost the turkey and clean it. Next, you heat the oven. After that, you put seasonings on the turkey. Soon you put the turkey in the oven, after that you check the temperature and I think you put it for an hour. Finally, you take it out and put seasonings.

— Juila Santiago

How to cook a turkey

Hello my name is chef Nallely Gonzalez and I want to teach you "How to cook a turkey". The first thing I do is buy a turkey. After that I thaw it in hot water if it is frozen. Then I put it in the oven and wait. Next I take it out with kitchen gloves so I don't burn myself. Finally I put it on the table and eat. HAPPY Thanksgiving!

— Nallely Gonzalez

How to cook a turkey

Hi, my name is Mia. I am going to show you how to cook a turkey. First you can buy it or cook it, then you put it in the oven for a half

hour. Later you can invite some people. Last you are ready for the Thanksgiving dinner!

— Mia Sickinger

How to cook a turkey

Hello my name is Brennen Hear's how to cook a turkey. First, you go to the store and buy a turkey. Next, you heat up the oven and wait. After that, when you are waiting for the oven to heat up you can stuff it. Finally, you eat and enjoy.

— Brennen Paynter

How to cook a turkey

Hello my name is chef Kaianna Hagan and me chef Kaianna am going to teach you how to make a turkey. First you buy a turkey. Next you thaw it out if it's frozen in hot water not cold or it won't thaw. Then I set the timer to a certain time. I think it takes about 30 min to 1 hour. After that you put the turkey in the oven and wait. I watch TV while it's in the oven. Last after it's done I take it out and put seasonings on it. Finally everyone sits down at the table and we eat it up all gone. That's how you cook a turkey, The End.

— Kaianna Hagan

How to cook a turkey

Hi, my name is Allison Shenk and I am going to show you "how to cook a turkey." First what I do is buy a turkey. Then, you defrost it. Next you cook it. I think you can cook it about an hour. Finally, you can take it out and put some seasoning on it if you want. Suddenly it is ready for Thanksgiving.

— Allison Shenk

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Homedale Elementary School: Third grade, class 3D

Teacher:
Toby Johnson

How to cook a turkey

How to make a Thanksgiving turkey by: heating it and putting stuffing in it and ut spices on it and cook it in an oven for about 9 or 10 minuts and we eat in inside in case of bad weather.

— **Zack Stritikus**

How to cook a turkey

First you by it at the store then you put it in the sunk then you get all the yucy stuf off of it. Next you put it in the ofin for 500°F then you cut it up and set the tabble and invite some people over to have a Thanksgiving dinner.

— **Miely Milbrun**

How to cook a turkey

First you let the turkey frie a little. Next, Make sure it is fried good. Then, When it is ready you cut the vegetables. Second, You do the gravy and the smashed potatos. Last, You put it on a diner plate. Finilly, You let your family and neighbors come to. This is all about a Thanksgiving Turkey.

— **Brenda Cortez**

How to cook a turkey

First, you get ham. Next, you cook it and put it in the oven and vegtbuls and if you want to you can put pneapple on it. Then, tack it outo the oven. Last you eat it. Yummmmmmmmmmm.

— **Berenice Infantea**

How to cook a turkey

First we put the turkey in sink with cold water. Next we stuff it with patatoes, corn and peas. Then we boil the water until bubbles show. Last we cook the turkey and eat it.

— **Garrett Berends**

How to cook a turkey

Me and my mom made a Thangsgiving turkey it was good. First we put solt and peper on the turkey we put it in the stove and beep it is done now we can eat it. yammmm that is good me and my mom liked it. thank you mom.

— **EmmaLee McCarty**

How to cook a turkey

First you put in the turkey the karats and brockly. Then you chop the potato's and sellery. Next potato's and sellery will get boiled for ten minutes. Last you put the turkey, karats, and the brockly for twenty minutes until it is done.

— **Cobey Christoffersen**

How to cook a turkey

First you buy it at a store. Next you put it in the sink to all the yucky stuff off. Then you put it in the oven. When it's ready you take it out of the oven. After that you put it on a plate and serve it. Then you have a Thanksgiving dinner.

— **Julia Correa**

How to cook a turkey

First: You buy a turkey and take it home. Next: You get home and



— Art by EmmaLee McCarty, Homedale third grade, class 3D

defrost it in the sink for about 20 min. Then: You take it out of the bag and take the twist ties off and put it in the oven for about an hour. Finally: Set the table. Put all the glasses you need. All the plates you need. Put all the spoons, forks, knives. You could put this on your table. Turkey when it's done. You could be putting the desert, stuffing, mash patatos and gravy, corn, and buns.

— **Cortnee Smith**

How to cook a turkey

First we buy a turkey. Then we put it in the oven. Now we make the sweet potatos and the mashed potatos. Then we take the turkey out and carve it. Next we start the gravy and the butter. Now we make some stuffing. Then the avicato gets cut up. Last my dad and grampa help us dish up. Finally the pupcin pie is fnished.

— **Alexis Muir**

How to cook a turkey

This is the way to make a turkey first you get a turkey and. next you stuff the turkey because you ned to stuff it to cook it. then ou can put everything on the turkey you can put pepper on your turkey.

— **Yeisen Hurtado**

How to cook a turkey

In Thanksgiving we eat turkey and it is dinner and turkey is meat and it is good meat it's not bad for you it's not bad stuff it is just pyor meat and what month november and the End. bye-bye

— **Beto Roberto Amezquita**

How to cook a turkey

First, put the turkey in the sink and make it soft. Second, put stuffing in it. Then, bake it. Now, put seasoning on it. Next, cut it in to slices. Finally, serve it and have a great dinner.

— **Kendra Thatcher**

How to cook a turkey

How to make a thanksgiving turkey is not that easy so I am going to to tell you how to. First,

you could go to the store to get it or go somewhere else. Second, you get home and cut it open and maybe put it on a plate. Third, you could turn on the stove and set a timer on to know when it is ready. Next, wait till it goes off and put in the oven. Finally, you get to eat a nice yummy meal.

— **Lauryn Fisher**

How to cook a turkey

First you boil it in hot water Next you put the turkey in the uven. Put the turkey for five hours then you take the turkey out and put stuffing inside of the turkey then when everything is done you put it on the table and eat it.

— **Angel Aviles**

How to cook a turkey

First put in a uvin for 5 1/2 hours. Next let it set for 5 hours. Then put it in for 2 hours. Finily eat it.

— **Nathan Harden**

How to cook a turkey

First you by the turkey you

kook it. Sekant, you put stufing in the turkey. Therd, you put putatows in the stove or in mick-rowayv. Then, you put grayvy on them. I will probably be yumy. Happy Thanksgiving!

— **Kirkland Obendorf**

How to cook a turkey

First, We take the turkey and soak it. Then, We stuff it. Next, We take it and cook it in the oven. Last, We take it out and we wait for it to cool.

— **Jeremy Bell**

How to cook a turkey

This is how to make a turkey. First you freeze it. Then you defrost the turkey. Next you cook it and when it is done cooking you stuff it with stuffing. That's how I make a turkey.

— **Dana McGee**

How to cook a turkey

First, I go to a store and buy a turkey. Then, I put the turkey in the sink to soak in water. Next, I put

the turkey in the oven set to 400 degrees F. After we take the turkey out of the oven and le it cool off for about 20 minutes or so. Last, I put the turkey on a plate then buy patatos then smash them and put it on a plate. Finally, give every one a plate and then eat.

— **Chelsea Garcia**

How to cook a turkey

First you put the tin foil. Then you put the turkey in the oven. Now you put the temiture on 335. Next you wait for 1 hour. After 1 hour you take it out. Finnily you cut a hole in the turkey and you put the stuffing in it. last you eat it. Wow it's done and it's gone.

— **Mariah Davis**

How to cook a turkey

First you get a turkey. Next you put stuffing in the turkey. Then you could put butter on it. Then you set the oven on 500 degris. Last you put it in the oven. Then you eat it.

— **Adam Davison**

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Jordan Valley Elementary students share turkey recipes

Teacher: Sherry Jaca

1. Stuf some stufing
2. put some hot sauce
3. put a apple in the mouth
4. put some pepper and salt
5. put some gravy on the turkey
6. put some olivoil
7. put some honey
8. put some seasoning
9. melt some butter

— T.J. Davis



How to cook a tearkey

1. hot sauce
2. poot it in the oven
3. then poot gravy on
4. then poot oliv oil
5. then poot hune mustered
6. then you poot spagetti in the tearkey
7. then you poot butter on the tearkey

— Cheyenne Davis



How to cook a turkey

1. cook the turkey.
2. cut the turkey open.
3. stuff the turkey.
4. Eat the turkey.

— Katelyn Deen

How to cook a turkey

First you let it thaw out and the you rins it then you make the stuffing and then you stuff it and put it in the oven fore five hous and check it in ten minit's each time and then when it has ben five hous you take it out and then it's don.

— Brianna Perides

How to cook a turkey

First you wash it and then you make stuffing for it and the stuff it with the stuffing and then you put it in your oven. And then you eat it. Then you break the wishbone.

— Garrett Youren

From top: Art by Brianna Perides, Katelyn Deens and Cheyenne Davis of Jordan Valley Elementary.



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Marsing Elementary students ponder poultry



— Art by Ember Christensen, Homedale Elementary, class 3A

Teachers: John Barenberg, Karen Greer and Brendalynn Love

If I had to cook a thanksgiving turkey. It is big and it weighs 10 pounds. I would thaw it out and then I would rip the paper off. Then I would take the bag out that is in the middle of the turkey. Then I would put it on a pan and putt it into the ovin for 3 hours then when it is down I would take it out whith a mittin and I would put sesin on it and then I would eat it yum yum!!!

— Colby Loucks

If I had to cook the Thanksgiv- ing turkey it would be for pounds. I would defrost, thaw out side. I open it up with a knife. I would put my hand in to get the insides. I would preheat over 180. how long it would be 3 hour. I would put the turkey on a pan. I season it with salt, peper. I would take it out with a kichen mitten and I cut it.

— Johnny Prieto

If I had to cook the thankgiving turkey It would be fifty pounds I would put the turkey in hot water. Then dry it. I'll get a knife and rip the plastick. After I'll

take the bag out with my hands. Next I'll cook it for two hours. Before I cook though I'm going to put it in a pan. Then I'm going to season it with salt and pepper. Before I season It I will take the turkey out with a mitten. Last I enjoy the meal.

— Paul Farrens

If I had to cook the thanksgiv- ing turkey It would probably weight about 28 lbs. I'm guess- ing. I would put my turkey in the microwave to thaw it out. I would rip it. I would turn the oven on 200° F and I would cook it for 100 minutes I guess. I would season it with salt, pepper, and seasoned salt.

I would put on mittens and take it out very carefully. I would use an electric knife to cut it.

Last I would enjoy the meal!

— Calvin Anderson

Ingredients for my Thanksgiving Turkey

- 1 cup of maple syrup
- 1.4 cup of sugar
- 1 cup of carrots
- 2 cups of cranberries
- Preheat the oven to 322 de- grees and cook for 1 hour and 33 minutes

— Joseph Ineck

Ingredients for my Thanksgiving Turkey

- 3 cups of my mom's salsa
- 1 cup of pepper
- 1 cup of sugar
- 3 cups of garlic
- 1 tablespoon of vanilla
- 1 cranberry

— Janet Renteria

Ingredients for my Thanksgiving Turkey

- 1 cup of chili popcorn
- 1 cup of chili peppers
- 1 cup of chili pizza
- 1 cup of chili goose egg
- 1 cup of chili pig meat
- 1 cup of chili cow meat

— Elsa Margarito

Ingredients for my Thanksgiving Turkey

- 3 cups salsa
- 5 jalepanos
- 1 cup salt
- 2 cups lemon
- 1 cup tomato
- 1 cup carrots

— Humberto Ramirez

If i had to cook the Thanksgiv- ing turkey my turkey would weigh 12 pounds and I would thaw it, then open it up and then I would take it out of the bag and put in all the ingredients.

- 1 cup salt
- 1 cup spice
- 3 cups salsa
- 1 cup sugar
- 5 cups carrots
- 1 cup pepper

Then I would put it into the oven at 75 degrees for 15 seconds and then I will eat it for dinner.

— Leanna Hopkins

Ingredients for my Thanksgiving Turkey

- 1 cup of chocolate
- ¾ cup garlic
- 1 cup popcorn
- 1 cup chili powder
- 1 cup of chips

— Joel Lagunas

Ingredients for my Thanksgiving Turkey

- 1 teaspoon of coconut
- 1 cup of salsa
- 2 ½ cups of sugar
- 1 teaspoon of garlic
- 3 cups of spicy leaves

— Shianne Davis

Ingredients for my

Thanksgiving Turkey

- 5 cups of garlic
- 5 tablespoons of salt
- 5 eggs
- 5 tablespoons of sugar

Cook it at 325 degrees.

— Brian Purtell

Ingredients for my Thanksgiving Turkey

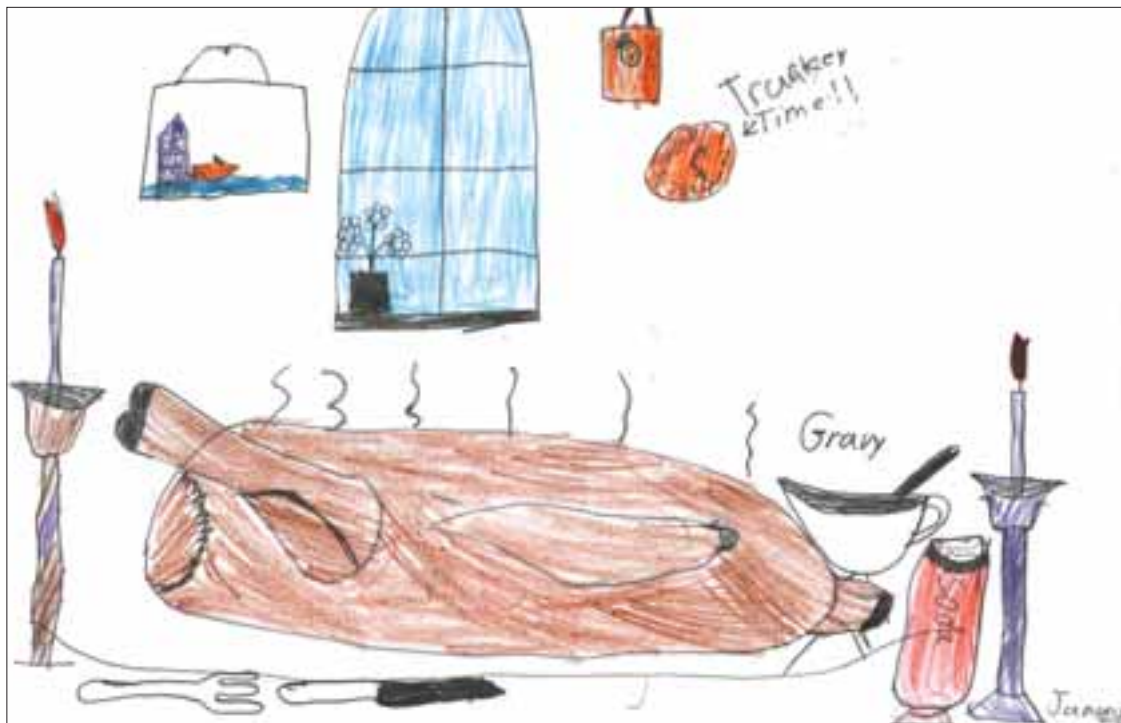
- 1 cup of pepper
- 1 cup of sauce
- 1 cup of salt
- 2 cups of sugar
- 1 cup of water
- 1 cup of onion

— Montana Wasson

If I had to cook the Thanksgiv- ing Turkey I would but a turkey that is 45 pounds. I will defrost it in the microwave and open it with a sharp, sharp pair of scis- sors. I will preheat the oven to 45 degrees then season the turkey with the ingredients.

- 3 cups sugar
- 1 cup of pepper
- 3 cups of chocolate
- 5 cups of carrots

— See Page 12B



— Art by James Bowie, Homedale Elementary, class 3B.

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More Marsing holiday recipes

— From Page 11B

1 tablespoon of cranberries
1 cup of vanilla
I will get it out of the oven with a pair of mittens. I will use a sharp knife to cut it I will eat it after.

— **Joselyn Hance**

If I had to cook the Thanksgiving turkey my turkey would weight 10 pounds and I would thaw it, by running it under hot water. Then I would put in all the ingredients.

- 1 cup of sugar
- 3/4 cup carrots
- 1 tablespoon lucas
- 1/2 cup cranberries
- 2/3 cup chocolate
- 1/4 cup garlic

— **Niceala Gonzalez**

If I had to cook the Thanksgiving Turkey it would be 200 pounds. Then I would take it out of the freezer and let it thaw for 1 hour. I would preheat the oven to 325 degrees for 1 hour. After the turkey is done I will take it out of the oven with my mitts. Then I will season it with my ingredients.

- 1 cup of pepper
 - 3 cups of my dad's salsa
 - 1 tablespoon salt
 - 2 cups of spice
 - 1 tablespoon of vinegar
 - 1 tablespoon of cranberry juice
 - 1 tablespoon of hot sauce
- Then I will cut it up and enjoy the meal.

— **Landry Villa**

How to make a thanksgiving turkey

Ingredients
a cup of oil
take the bones out
bake it in the oven for 20 minutes.
boil it in water for 10 seconds
get the gravy ready
get the cup of oil and don't forget to take the bones out!!
get the turkey and put it in the oven for 20 minutes
for good taste boil in water for 10 seconds and get the gravy and put it on the turkey.

— **Blaze Wilson**

How to make a Thanksgiving Turkey

Ingredients: 12 spoons of tur-

key flavors

1 teaspoons of milk. 35 teaspoons of a little butter to spice it up a little pura little spoon of lime juice in it. Cook it for 39 minutes when it gets done then 5 teaspoons of syrup Have a Happy Thanksgiving.

— **Natasha Bibbey**

How to make a Tanksgivig Turkey

Ingredients:
teaspoon salt
teaspoon pepper
one stick of buter
teaspoon oil
Then you take a mix the pepper and salt and put in the button of the pan. Take a mixer and mix the stick of butter and oil together then take a turkey, get a big bowl put all the in ger Ingrredients. Then put the Ingnredients in the turkey. Then put it in the oven

— **Seth Ramirez**

How To Make a Thanksgiving Turkey

5 c. of gravy
3 turkeys
the turkeys are 25 pounds
First you get a crock pot and water and the temperature is 250.

Let it sit on the stove or BBQ. Let it sit all day.

— **Quinton Bennion**

How To Make a Thanksgiving Turkey.

1. 5 1/2 cups of gravy
2. Set it on 304.
3. get a turkeypan.
4. get a turkey and put it in the pan.
5. get a Big Bag of Stuffing.
6. Check how much it weighs

Mix up the Stuffing together with the gravy Put the turkey in the pan.

Set the stove on 304 and wait 5 min

have a happy Thanks giving.

— **Cassity Enrico**

How To Make A Thanks giving turkey

- Ingredients:
1. Get a turkey.
 2. then thaw it out.
 3. Set the oven to 250°
 4. we cook it.
 5. In 2 hour the turkey is ready
 6. then take the oven
 7. Then it is ready to share with

friends and family.

P.S. Have a Happy Thanks giving

— **Bailey Bowman**

How to make a thanks-giving turkey

Ingredients:
Three pounds turkey
butter, 1 container, 30 lbs
BBQ sauce 2 bottles
Put the turky in the oven for 30 minutes at 60°.

When it is done put 2 bottles of BBQ sauce.

when it is done put the butter on it. now it is time to eat.

— **Eduardo Mendez**

Haw to Make a thanksgiving Turkey

Ingredients: turky
2 cups of gravy
Mashptatos
1 C BBQ sose
put it in the oven set it to 16 min and wat for 2 min and have a Happy thanksgiving

— **Kyle Olson**

How to Make A Thanksgiving Turkey

Ingredients
Buy a turkey put in the oven for about 10 minutes make sure it weights about 4 pounds

set the temperature on 30 degrees when it is done put mash potatoes and gravy and you can put stuffing and then serve it to your family.

— **Harlie Sevy**

How to mate a Thanksgiving turkey

Ingredients
heat up the oven at 250 degrees.


Put the turkey in the oven cook it for an hour and take it out. If you want to put some gravy or BBQ. sauce and inject it in the turkey. a 1/2 of oil and mabey some butter and some pepper and mabey some of the seasonings

— **Tanner Hardy**

How to make A Thanksgiving turkey

Ingredients:
BBQs sauce
Spise:
You take 1 turkey from the freezer

— **See Page 13B**



IDAHO POWER
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**You're making a list.
You're checking it twice.**

But are the gifts on your holiday list energy-naughty or energy-nice?

Idaho Power recommends nice gift ideas to help save energy and lower electricity bills.

Naughty or Nice?

<p>Naughty</p> <ul style="list-style-type: none"> • Digital-to-analog converter box • Plasma TV • Desktop PC • DVR/TIVO • Top-loading clothes washer • Side-by-side refrigerator • No ENERGY STAR designation 	<p>Nice</p> <ul style="list-style-type: none"> • ENERGY STAR® qualified digital-to-analog converter box • LCD TV • Laptop PC • DVD • Front-loading clothes washer • Freezer-on-bottom refrigerator • ENERGY STAR qualified appliances & electronics
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Check this list twice and you'll see energy efficient gifts help reduce electricity bills all year long. Isn't that nice?

Happy Holidays from Idaho Power!
www.idahopower.com/eegifts

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— Art by Jeremy Bell, Homedale Elementary, class 3D

Even more Marsing holiday recipes

— From Page 12B

make sure its 5 pound
put it in hot water then take it
out when its boiling water than
put it on the stove and set the
stove to 70 degrees ferhite then
time to eat.

— Tanner Thornton

How To Make A Thanksgiving Turkey

Ingredients:
1. 1 pinch of salt and pepper
2. 20 pounds of the turkey
3. 5 pounds of gravy
4. put the turkey in the over
for 99°F
5. put the stuffing in the tur-
key.

— Alexis Shriver

How to make a Thanksgiving Turkey

Ingredients:
1 cup of corn
3/2 pounds mashed potatoes
2 cup of gravy
30 pounds of turkey
5 tomatoes
1 bag of carrots

first you get the turkey. And
then put some of the 3/2 pound
of mashed potatoes in the turkey.
and then put one cup of gravy in
the turkey. and then put one cup of
corn in the turkey put in the oven
for 30 hours. And when it done put
some tomatoes around the turkey
and some carrots around the tur-
key and then you need to eat!!!!

— Ana Liliana

How To Make A Thanks giving turkey

(0 turkey – 3 pounds
(1 kill the turkey
(2 skinit
(3 put the turkey in the bowl – 3
inches long
put it in the oven for 120 de-
grees and for 30 minutes

— Seth Black

How To Make A Thanksgiving Turkey

Ingredients.

10 potatoes
2½ butter
2 Turkey gravy
1 big bucket of vegetables
Turkey.
On the oven for 3 hours

— Sarai Tapia

How To make a Thanksgiving Turkey

Ingredients:
Salt and peper
put the turkey on the stove
and potatoes and salsa
2 pounds of liguid
I think it is 8 pounds

— Luis Rodriguez

How to make A Thanksgiving Turkey

Ingredients:
Once cup of gravy
and one big cup of corn
and one cup of carrots
one cup of salt and cook it for
10 minis and let it sit for a while
and the turkey weighs 7 pounds
and cook it fo 10 hours.

— Cheyann Hardy

How to make a Thanksgiving turkey.

1. One big bag of carrots.
2. 1x2 cup of water.
3. 5x2 Beff gravy.
4. 6 pounds turkey.
5. One big can of con.
6. 5 hours in the pot.
put the turkey in the oven for
50-70 minutes.

— Elaine Villarreal

How To Make A Thanksgiving Turkey

Ingredients you boil the turkey
for at least 3 hours in the oven.
You can put some gravy on it.
then eat it.

— Sierra Duncan

My Turkey Ingredients

2 cups chili powder
½ cup sugar
3 cups of grease
5 oz of pepper
3 tablespoons

— Shane Anderson



— Art by Kaden Henry, Homedale Elementary, class 3A

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— Art by Dakota Kelly, Homedale Elementary, class 3C

Three Creek Elementary School

How I would prepare a turkey

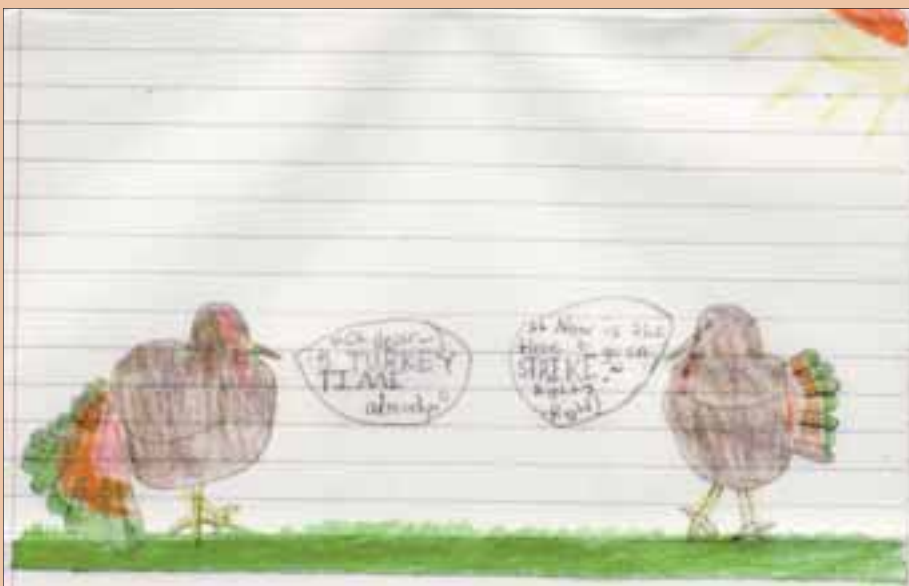
I would raise a turkey for Thanks Giving and when Thanks Giving is here I will chop it's head off. After it's head is off I would take his feathers off, then I would take the guts out. After the guts are out I would clean the turkey.

Now I will put stuffing in a pan and cook it. The stuffing is done so I will put the stuffing in the turkey and put seasoning on it. Then I put it in the stove and cook it It's done!

— **Isaiah Merrill**
Fifth grade



Teacher: Marylin Boss



How I would prepare a turkey

I would clean it out and wash it, next I would put seasoning on the turkey, then I would put it in the oven on 350 degree, finally I would cut it up and serve it!

— **Tristan Merrill**
Fifth grade

Plymouth and the pilgrims

Plymouth holds a special role in American history.

Rather than being businessmen like settlers of Jamestown, the citizens of Plymouth fled religious persecution and searched for a place to worship God as they saw fit. The social and legal systems of the colony were thus closely tied to their religious beliefs.

Many of the people and events surrounding Plymouth Colony have become part of American mythology, including the North American tradition known as Thanksgiving and the monument known as Plymouth Rock.

Despite the colony's relatively short history, it has become an important symbol of what is now thought of as "American".

— Wikipedia



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Karla Bowers, Vince Sevy
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Chris, Ethan and Kacie Salove

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Holiday SOS

Help for the first time host

FAMILY FEATURES

Saving away for weeks prepping for your first holiday meal? As the lucky ones learn sooner rather than later, it's not working harder — it's working smarter that gets the job done right. Why shouldn't that apply to the upcoming holiday season?

Hosting your first holiday feast can be intimidating. All the pressure of seamlessly executing a complex meal in a timely manner can make even the most experienced cook wish someone else would take over. No worries! Armed with delicious, dependable recipes, time-saving tips and wonderful wines for your guests, pulling it off seamlessly isn't as intricate as you might think. Who knows — even seasoned cooks might pick up a few pointers.

Keep the menu simple. Don't feel abashed about buying store-bought items to supplement the meal, as long as they are quality items. Source a good local bakery for crusty rolls for the main course and a fresh apple pie or creamy cheesecake for dessert. You may spend a bit more, but you'll save your sanity and, if you find good sources, the store-bought items can be as good as homemade. Eventually, as you build your skills, you'll be able to branch out to making more dishes from scratch.

Don't be afraid to ask for help. Have your guests bring some dishes and ask family members to lend a helping hand before the meal. It's important to create a feeling of involvement for everyone, especially children. While you might not want them near the hot stove, they can certainly be part of the festivities by drawing holiday pictures to put on the refrigerator, setting and decorating the table, or even making seasonal decorations. This homemade touch will charm your guests — and save you time!

Simplify your wine selection. Some wines need to be aged for so long you won't be taking a sip until 2018. When it comes to optimal food pairing, oenophiles favor the wines from the Rioja region in Spain for their unbeatable, consistent quality; in fact, they have long agreed that Rioja wines are literally made for food. Thanks to the Tempranillo grape, a smooth and delectable Spanish classic, Riojas equally pair well with each course of your holiday feast. Remember, Rioja wine is already aged in the bottle, so it is conveniently ready to serve on the day of purchase.

"As someone who often helps people choose wines, it's especially important to select holiday wines that will suit a variety of tastes," notes wine expert, journalist and Rioja spokesperson Adrian Murcia. "Rioja offers really attractive fruit aromas and flavors to those who might dig the big wines of California or Australia, but also possesses a beautiful touch of Old World elegance and soft-spoken seductiveness — qualities that are absolutely essential to any food-loving wine." For more wine and food ideas, visit vibrantrioja.com.



Affordable Rioja wines are widely available in the U.S. in the Spain section of your wine store, including:

- Bodegas Beronia Crianza 2005 (\$10)
- Bodegas Faustino VII 2004 (\$13)
- Bodegas Breton Crianza 2004 (\$15)
- Bodegas Montecillo Gran Reserva 2001 (\$25)
- Bodegas LAN Viña Lanciano Reserva 2001 (\$30)
- Bodegas Barón de Ley Finca Monastario 2003 (\$45)

Cajun Deep Fried Turkey

Makes: 12 to 15 servings

Wine suggestion:

Pair with a Rioja red

- 1 (15-pound) turkey
- Kosher salt and freshly ground black pepper
- Garlic salt
- Cajun seasoning
- 4 to 5 gallons peanut or vegetable oil
- Deep-fry thermometer
- 26 to 40 quart large pot
- High-pressure, outdoor propane cooker

Thaw turkey completely. Clean out cavity, rinse and pat dry. Season turkey with dry ingredients to taste. (For more flavor, season the night before you cook.)

Place cooker outside in an open space, away from the house. Never use a turkey fryer indoors, in a garage or under a covered patio due to potential fire hazard. Heat oil in pot (allow enough room in pot for turkey to be placed, as too much oil will cause overflow), bringing oil to at least 375°F. Immerse turkey in oil. Maintaining at least 325°F throughout the cooking process, cook turkey until golden brown, about 4 minutes per pound.

Corn Bake

Makes: 6 to 8 servings

- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 3/4-ounce) can cream-style corn
- 1 (8-ounce) package corn muffin mix
- 1 cup sour cream
- 1 large egg
- 1/2 cup (1 stick) butter, melted

Preheat oven to 350°F. In a large bowl, stir together all ingredients. Pour into greased 9 inches by 13 inches casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven. Let stand for at least 5 minutes and then serve warm.

Curry Pumpkin Soup

Makes: 6 servings

- 2 medium pumpkins (3 to 4 pounds)
- 1 large pumpkin (for use as soup tureen)
- 2 cups chicken broth
- 1 cup water
- 1/4 cup maple syrup
- 1 teaspoon cinnamon
- 2 teaspoons curry powder
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1 cup heavy cream
- Toasted pumpkin seeds, optional
- Crème fraiche or sour cream, optional

Preheat the oven to 350°F. Cut two medium pumpkins in half. Reserve large pumpkin for use as soup tureen. Scoop out seeds and place skin-side down on baking sheet. Bake for 35 to 45 minutes, or until soft. Scoop out pumpkin flesh into food processor and puree until smooth. Pour pureed pumpkin into saucepan and add chicken broth, water, maple syrup and spices. Bring to a boil, then reduce to a simmer and cook for 30 minutes.

While the soup is cooking, cut the top off the large pumpkin to create the serving bowl. The hole should be wide enough to fit a ladle. Hollow out seeds, checking for holes and lining with plastic, if necessary. Remove soup from heat and stir in heavy cream. Pour soup into large pumpkin and serve garnished with toasted pumpkin seeds and crème fraiche.

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See store for details



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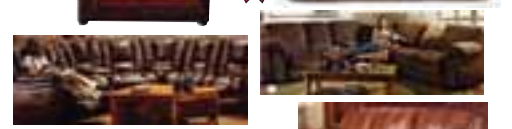
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