

Pe're excited to present "Turkey Talk" a selection of recipes written by local children on how to prepare and cook a turkey. It's up to you to decide if you'd like to use any of the recipes - although I would advise against it. Our kids have amazing imaginations, and it is fun to see through their eyes how you prepare a turkey. These kids are a blessing and something to truly be thankful for. We hope you enjoy this piece, and thanks again to Van's Thriftway and all of the other businesses who sponsored the recipe contest.









Kylar age 5



### How to Cook a Turkey

Helena Independent Record

#### **SEDONAH** age 13

✓ Tyler Miller Publisher

Step 1. Turn on oven

Step 2. Preheat oven to 450

Step 3. Check it in 30 minet

Step 4. Once turkey is done take out

turkey let it cool down

Step 5. Once done cooling cut up turkey and eat

#### **SAVANNAH** age 10

Turn your oven to 108 degrees Take the guts out of the turkey. Put stuffing in it. Put it in the oven. Check on it in 20 minutes Keep check until done Then eat it with my family.

#### **ZEKE** age 7 Turn on oven.

Make it to 510 degrees. Take out the guts. Then put in stuffing. Take the turkey out Then eat it.

#### **CAEDDYN** age 6

1. Turkey 1,sal.2trke

- 3 pepper.
- 4 chocolate.
- 5. garlik

1. degrees. 4. Minutes.

Put trke in sink and wash with sop put trke in krok pot for 6 sekonds taka trke and kut. EAIT!

#### **ELAINA** age 7

This is how I cook a turkey: I would cook a turkey like this I set the oven to thre hundred dugrys. Next I would wait for the oven to preheat then I'd put the turkey in for 1-2 hours then I would make the filing and heat it up to how warm the turkey is then I would put the filling inside the trkey and it would de redy to eat.

## Mrs. Byrd-2nd grade, Warren Elementary

#### **BRIAN**

Ingredients: Turkey meat First you hand the turkey to mom and dad then they cook it Finally I eat it.

#### **VIOLET ANN**

Ingredients:

Pumpcin and aggigoos and candy and sprinkls and gardiree and dornabe and ABC soop and look looking ana other sana work ands give and violet and Kenneth and diamond and octagon and square and gspcey and bobcat and caren and laln and alexeyn 2 vanex and and anayanac

#### **JOEY**

Ingredients: Stuffing Wheat germ Sweet and sour sauce Butter pepperoni gravy cheese pepper turkey salt First you buy a turkey, second you put the stuffing in, then you put on the pepperoni, Next you put on the cheese, After that you use the pepper, then you pour the sweet and sour sauce, After that you add the wheat germ, then you add the butter, Next you add the salt, then you cook the turkey, finally you add the gravy then your turkey is ready to eat.

- 1. onions
- 2. salt

Ryan

age 5

- 3. pepper
- 4. tunky from a store
- 5. lettuce
- 6. sepevet
- 7 firut

First you mae the tarkey next you cuck the turkey then you cut the tarkey second you pud it it on a plat finally you pud it the plat on the tadl last you eat it.

#### DONAVIN

Ingredients: First snack pack Next POPCORN Then emenem's Next POPPOP'z Then cake Next cupcake First get some snack packs. Next get a pack of popcorn. Then get 2 pack'z of emenem'z. Next get 5 poppop'z. Then get 2 caks Next get 20 cupcaks. Last put the turkey in the stove. Then eat it.

#### KENNETH

Ingredients:

A turkey

Candy

Sugar

Blood

Peas

Milk

First cook th tukey last eat the turkey

#### CARA

Ingredients:

First put stuffing in it.

Next put onoins in it.

First get a turkey. Next pluck it. Then cook it. After that let it cool off.

Finally eat it.

#### **BROCK**

Ingredients:

pans Lettuce Fruit Turkey Wipcream candy flowers.

First get a Turkey. Next cook it in a pan. Then put candy in it. On top put wipcream. Last put some flowers. Then you hav a swet turkey.

#### CASH

Ingredients:

Salt lettuce

Pepr tmatos

Olivs turkey

Bens

First you get a Turkey. Next you put the turkey in the turkey roaster for I minit. Finally eat the turkey.

#### **PATRICK**

Ingredients:

- 1. Turkey
- 2. cranberry jelly
- 3. cooking oil
- 4. roatisery
- 5. sliced potatoes and marshmalos First find a turkey. Next kill the turkey. Then, bring the turkey home. After that, cook the turkey. Last, eat the turkey.

#### **TREVIN**

Ingredients:

Turkey

1st lettuce

2ed tmaeoe

3ed ranch

1st Get a pan put the turkey in.

2int put lettuce in it.

3ed put tmaeoes on it

4th put ranch on it.

Put in in a stove.

Ingredients:

- 1. onins
- 2. salt
- 3. peper
- 4. turkey from a store
- 5. lettuce
- 6. seasoning

Seperet

7. firut

First you put you turkey in the oven ans cook it until it turns brown. Next you get you're turkey out. then you out you're 1. Salt 2. Peper 3. Onins and sesaning on and you get you're lettuce around you're turkey and finally you put firut in s bowl and stat eating!

#### MADDY

Ingredients:

1. chocklet 2. marshmelos

3. candy corn 4. meat 5. m and

First you put the turkey in the sinck. Then you put chocklet on it. next you stick marshmelos in.

#### **CAYCEN**

Ingredients: A turkey from the store

Get out the flawr poot the turkey in the turkey in the turkey roaster Then let it cook intel it bobs

First bay a turkey from store next cook then take it out of the oving then eat it

#### **RYDER**

Ingredients:

Turkey

Stove

lettuce

First. git a turkey.

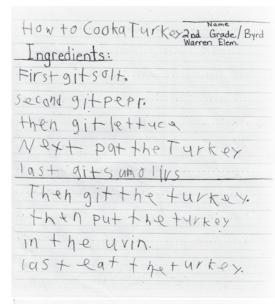
Next. put it in the stove for 60

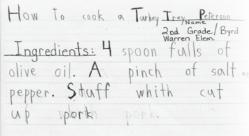
minits.

Last. put lettuce

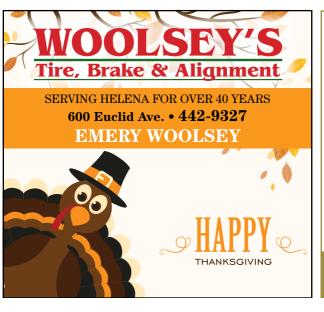
Alex

milk woure solt and pepre First milk then woure Next solt and pepre and get a turkey and put it in the stove.



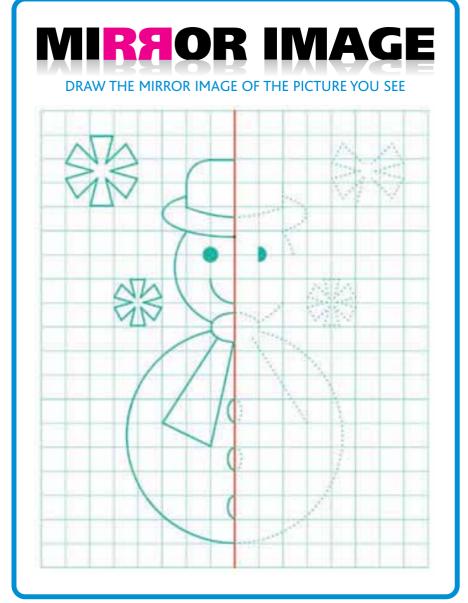


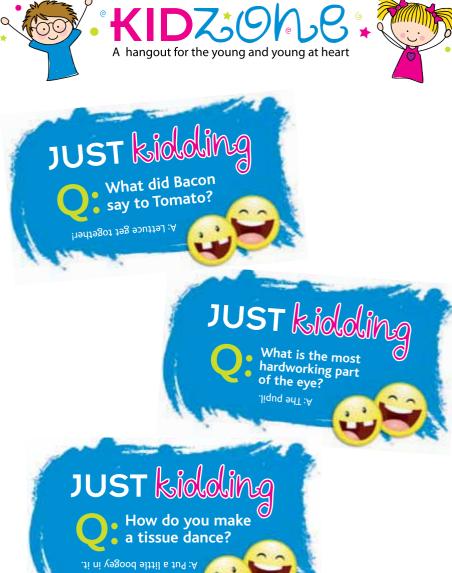
first 4 spoon fulls of olive oil. then a pinch of salt an pepper next stuff with cut up pork. last put the turkey in the oven (2,45).













This Holiday Season, I Tim Rudzinski,

one of Robert Allen Nissan's top performers will donate 1 Christmas gift to a child at Shodair Children's Hospital for every new and used vehicle I sell between November 16th and December 22nd.

Come see me

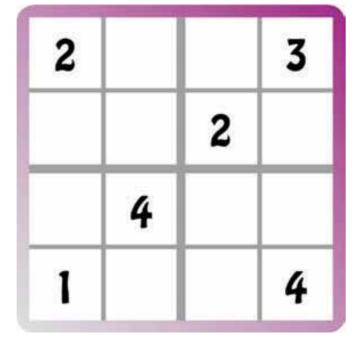
Tim Rudzinski at Robert Allen Nissan

for your new or used vehicle and let's make this a memorable Christmas for hospitalized children this year!





# Sudoku 4x4



#### **COMPLETE EACH GRID WITH NUMBERS** FROM 1 TO 4, KEEPING IN MIND THAT:

- a number can only appear once per row
- a number can only appear once per column
- a number can only appear once in each box of 4 squares

b	Ξ	S	1
2	1	b	2
1	г	٤	t
Σ	÷	1	2



## Kessler 3rd Grade How do you make a turkey?

#### **EVAMARIE**

- 1. Set the turkey aside
- 2. get 1 pound of beef cook the beef
- 3. get 5 carrets cook the carrets
- 4. get a bag of peas cook the peas
- 5. mix the beef carrets peas
- 6. stuff the mix in the turkey
- 7. cook the turkey for 1 hour
- 8. then thet the turkey cool for 5 to 7 min

#### DANEE

- 1. you need a bowl
- 2. then put milk or water in it and croack 4 or 3 eggs
- 3. add some flour and a little bit of suger
- 4. the stir it up
- 5. then buy a turkey at the store
- 6. then go home
- 7. put the ingredients in the turkey
- 8. cook it for 70 minutes
- 9. put mashed potatoes and gravy for the side

#### COHEN

You start with getting a turkey, and then you season the turkey, with the seasoning you want. And you put it in the oven at 430 degrees Farenheit for a half hour. And you should have gravy and mashed potatoes.

#### **JACKSON**

1. Go to the grocery store And get a turkey 2. Put in the oven for 30 minutes 3. You check in a little bit happy thanksgiving

#### **ZOEY**

- 1. You buy a turkey
- 2. You put seasoning on the outside
- 3. You put it in the oven for 30 minutes
- 4. Then you eat it

#### **ISAAC**

You need red wine, salt and pepper. Put it in the oven for 2 hours and 45 minutes. Cook it at 130 degrees. Add 1 stick of butter while it is cooking. Take it out and eat it.

#### **ABBY**

You buy a turkey and now to make the stuffing...5 eggs, 4 teaspoons of cornstarch, and 3 half cups flour. Add 1 cup of water and stir it together. Roll the

turkey in it put it in the oven. Cook it for 3 hours and out some gravy on the side. Enjoy your turkey

#### **CLAIRE**

You need 2 cups flour, 1 stick butter, 5 scoops tater tots for the stuffing. First you need to melt the butter on the turkey. Then you need to get a big pot and mix the salt and pepper together. Then smash the tater tots in the big bowl. Put it inside the turkey. Cook it for 30 minutes at 50 degrees. Take it out and eat it with your family.

#### **TYSON**

You start with a turkey add salt and pepper. Put seasoning on it and then put it in the oven for an hour. The temperature should be high. Put stuffing on the side.

#### **TANNER**

- 1. Buy a turkey at the store
- 2. Thaw it out
- 3. Stuff it
- 4. Put it in the oven for 35 minutes
- 5. Take it out for you and your family to eat.

#### **AUDREY**

- 1. Buy a turkey at the store
- 2. Thaw it out
- 3. Put it in a tray put some seasoning on it if you want to
- 4. Put it in the oven
- 5. Set the time for about 45 minutes
- 6. Take it out and eat it up for dinner

#### RYLEY

Stuff it with stuffing and then put it in the oven for 60 minutes. Cook it for 400 degrees and then serve it. usually you have water and stuffing with it. Then you are done.

#### **AARON**

- 1. You buy a turkey
- 2. You put seasoning on the outside
- 3. You put it in the oven for 30 minutes
- 4. then you eat it

#### KAISON

- 1. Catch the turkey
- 2. Put some sugar on the turkey
- 3. Cook the turkey
- 4. Put the turkey at high for 30 minutes. Take out and enjoy it.

#### **BELLA**

- 1. buy a turkey
- 2. wash the turkey in cooled water
- 3. get a pan wrap it in foil
- 4. put the turkey on it and put brown sugar on the turkey 5. Put in the oven and cook it for 2 hours 6. Put 3 sprinkles of salt then add more brown sugar 7. Enjoy!

Happy thanksgiving

#### DESTIN

- 1. buy a turkey
- 2. wash the turkey in cooler water
- 3. get pan and wrap it in foil
- 4. put the turkey on it and out brown suger on the turkey
- 5. cool it for 20 minutes at 2 degrees

#### CHARLOTTE

First you buy the turkey then you thaw it out. You put it in the oven and then set the timer to 35 minutes. Wait until it is done. Then you make stuffing to put on the side.

Have a Happy Thanksgiving

#### **CAMERON**

Cut it open. Cook it in seven minutes and one hour. Put on some weed stuff so it looks good. The stuff you don't eat. Put some pickles up the side of the plate to eat later.

#### **COLIN JACOB**

- 1. get some turkey
- 2. thaw it in the microwave
- 3. put stuffing in there
- 4. put it in the oven.
- 5. then you and your family eat it.

#### **TYLER**

- 1. Get a pair of gloves and a marshmellow roaster to hold your turkey
- 2. Make a dragon mad
- 3. Hold the turkey in front of a fire breathing dragon.
- 4. Bring it home
- 5. Get your family and put the turkey on the table.
- 6. Dig in!

#### HAYDEN

- 1. how to make a turkey
- 2. by a turkey
- 3. put it in a pan 2 cups of glaze
- 4. put it in the oven for 2 hours to 5 hours

And eat

#### CHASE

- 1. buy a turkey put it in a huge bull put sugar on it put in three hours
- 2. Put it on the table then dig in from chase yummy

#### HUDSON

- 1. how do you make a turkey
- 2. Buy a turkey from Vans
- 3. put the turkey in the oven
- 4. done

#### LILLY

Ingredients, turkey marenating souce salt peper cinomin oven set to 500f

- 1. First you put the marenating souce salt peper and cinomen
- 2 Next you put in the oven for 1.00 take out and eat

#### BLAKE

1.put in crock pot

- 2. set for 2 hour
- 3. take out of the crock pot
- 4. put seasoning on

#### **CALEB**

- 1. fist ,you put it in the oven
- 2. wait 3 hours
- 3. then take it out
- 4. put peeper on it
- 5. then it is done

#### TRISTAN

first you get a turkey. next you cook it. then put greese on it. eat it.

#### TESSA

Step-by-step instruction

- 1. by a none cooked turkey
- 2. then get potatoe's
- 3. the smush the potatoe's
- 4. cut open the turkey and out the smushed potatoe's the turkey
- 5. then cook the turky
- 6. and put some sose over it

#### ΤΔΝΔ

- 1. first, you get the turkey
- 2. next, you bring the turkey home
- 3. then, you bring it in your house.
- 4. then you put everything you want on it. you can even put dr. pepper on it if
- you want
  5. then, you put it in the oven for about
- 3 hours and check every hour.
- 6. finally, you take it out of the oven and eat it!!!!!!

#### **MAYLAUNA**

- 1. buy a turkey.
- 2.turn on the oven for 5 mins
- 3. poot the turkey in the oven to 1 to 3
- 4. taket it ot

#### MIA

- 1. first you go to the store and get a noncooked Tureky
- 2. now you turn on your cook top
- 3. get 4/3 cups of water
- 4. get a bowl
- 5. boil the water
- 6. then put the Turkey in
- 7. let it sit for 3 hours
- 8. after that you are done!

#### LEVI

- 1 you add turkey
- 2 tomatoes
- 3 lettuce around it
- 4 cook it
- 5 cook it high
- 6 then in 1 hour it's done

#### **AMBER**

First you out it in the oven then you cook it then you take it out then you cut it then you put it on a plate or big bool finally you eat it

#### ABI

- 1. go to vans
- 2. get a turkey
- 1. cook it and eat it
- Yummmmmmmmmmmy

#### **TEAGAN**

- 1. buy a turkey a your lokle vans store
- 2. get a big pan
- 3. put the turkey in the pan
- 4. put it in the offin for 15 to 30 min
- 5. mean wile start making the stuffing get boal and put peas, carret, beef, mash putatose and micks them all together 6. when the turkey is don take the stuffing and cut the head off of the turkey and put the stuffing in the hool and close it up.
- 7. and put it on the tadle and there you havit it a god thanksgiving

#### ISAIAH

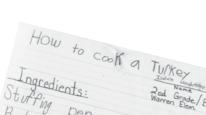
1. you add turkey 2tomato

3lettuce

4put it in a crock pot

5take it

out of the krokpot



Bredcrums water

TIKEU

Audrey Age 5

fresh ground aromberries, you Tropped walnuts anily sized cherry jello dissoludin Dave to o'ling water x sugar with eranbenies opplas & Next and to jelle , Pour intomold & Bobbi age 73

Potatoes 9 raves







Fresh!

# Holiday Favorites

from the

Meat Department

Locally Grown!

Elk Creek Colony FRESH TURKEY

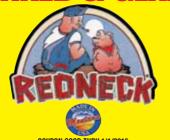
100% Natural. Free Range. No added hormones or antibiotics. \$1.99 lb.

Direct from Kalispell Montana's Own Redneck

Baked & Glazed HAM

## **ORDER NOW!**

## **BAKED & GLAZED HOLIDAY HAM**



\$5 OFF

Whole Sliced Ham Reg. \$71.95

\$3 OFF

Half Sliced Ham Reg. \$41.95



from the Deli

# **Deli Fresh Turkey or**

# Ham DINNERS

Not Boxed. Not Frozen.

[Must be warmed up at home.]

## DINNER FOR 8

12-14 lb. Turkey **\$74.99** or 1/2 Redneck Ham **\$84.99** 

#### Includes:

3 lbs. Mashed Potatos

2 lbs. Stuffing

2 lbs. Gravy

1 1/2 lbs. Sweet Potato Salad

2 lbs. Corn

1 1/2 lbs. Cranberry Salad

8 Dinner Rolls

1 Pumpkin Pie

## DINNER FOR 4

1/2 Turkey **\$39.99** or

1/4 Rednéck Ham **\$45.99** 

#### *Includes:*

1 1/2 lbs. Mashed Potatos

1 lb. Stuffing

1 lb. Gravy

1 lb. Sweet Potato Salad

1 lb. Corn

1 lb. Cranberry Salad

4 Dinner Rolls

1 Pumpkin Pie

