

Mrs. Beyer

1st Grade

West Side Elementary

Turkey Recipe

From the kitchen of Reina Lepur 11-4-25

First, preheat the oven to four degrees.

Before you cook the turkey, you need to
buy it from store and throw
it out.

Stuff the turkey with salad

Season the turkey with barbecue sauce

Cook the turkey for 113 minutes

You will know the turkey is done when
the oven beeps

Serve the turkey with pumpkin pie,
cucumber and cranberry sauce.

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Silas Reese 11-5-25

First, preheat the oven to 250 degrees.

Before you cook the turkey, you need to

buy it at the market

Stuff the turkey with bread crumbs

Season the turkey with pepper

Cook the turkey for 2 hours

You will know the turkey is done when

the red thing pops out of

the turkey

Serve the turkey with shrimp,

french fries and pepperoni pizza

Happy Thanksgiving!

Turkey Recipe

From the kitchen of PAZLE P. Road 11-4-25

First, preheat the oven to 300 degrees.

Before you cook the turkey, you need to
wash your hands.

Stuff the turkey with Carrots

Season the turkey with Salt

Cook the turkey for 50 minutes

You will know the turkey is done when
The oven beeps.

Serve the turkey with peas,
carrots and pears

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Elliot Papineau

First, preheat the oven to 300 degrees.

Before you cook the turkey, you need to
hunt it and skin it.

Stuff the turkey with vegetables.

Season the turkey with parsley.

Cook the turkey for 4 hours.

You will know the turkey is done when
it is getting brown.

Serve the turkey with mashed potatoes
solid and a pumpkin pie.

Happy Thanksgiving!

Turkey Recipe

From the kitchen of

Bex Anderson

First, preheat the oven to 300 degrees.

Before you cook the turkey, you need to

Get from the market

Stuff the turkey with salad

Season the turkey with pepper

Cook the turkey for 30 minutes

You will know the turkey is done when

the oven beeps

Serve the turkey with apples

potatoes and corn

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Karter Lee

First, preheat the oven to 10 degrees.

Before you cook the turkey, you need to
buy it at Rexhobs

Stuff the turkey with mash potatoe

Season the turkey with Salt

Cook the turkey for ten minute

You will know the turkey is done when

the oven beeps

Serve the turkey with Wodr melin
Stufing and milk

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Waylon Kittleson

First, preheat the oven to 107 degrees.

Before you cook the turkey, you need to
shoot it and clean it.

Stuff the turkey with stuffing.

Season the turkey with pepper.

Cook the turkey for 10 minute.

You will know the turkey is done when
it is red.

Serve the turkey with mash potatoes,
stuffing. and cucumber.

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Miah Chatterton

First, preheat the oven to 6 degrees.

Before you cook the turkey, you need to
get it from Reynolds.

Stuff the turkey with berres

Season the turkey with salt and pepper

Cook the turkey for 15 minute

You will know the turkey is done when
the skin is black.

Serve the turkey with mash potatoes,
gravy and grapes

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Liberty Bunn

First, preheat the oven to 150 degrees.

Before you cook the turkey, you need to
clean up the feathers

Stuff the turkey with steak

Season the turkey with salt

Cook the turkey for one hour and 30 minutes

You will know the turkey is done when
is shiny and the red thing comes up

Serve the turkey with carrots

mashed potatoes and cockle

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Harper Harrison

First, preheat the oven to 8 degrees.

Before you cook the turkey, you need to
go to the store. And thaw it.

go to the store
Stuff the turkey with potatoes

Season the turkey with pepper

Cook the turkey for 4 minutes

You will know the turkey is done when
the oven beeps.

Serve the turkey with potatoes,
green beans and apple.

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Jon Nelson 11-5-25

First, preheat the oven to 260 degrees.

Before you cook the turkey, you need to
grab a gun and go and

shoot a turkey and tack
it home to skin it.

Stuff the turkey with potatoes

Season the turkey with salt

Cook the turkey for 2 hours

You will know the turkey is done when
the oven beeps

Serve the turkey with strawberry

mash potatoes and dessert

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Sloane Hoff

First, preheat the oven to 50 degrees.

Before you cook the turkey, you need to
buy the turkey at a shop and then
thaw it out for 3 hours.

Stuff the turkey with Cooked Carrots and
baked potatoes.

Season the turkey with parsley

Cook the turkey for 10 hours

You will know the turkey is done when
the red thing pops out.

Serve the turkey with Cranberry sauce,
bread and mashed potatoes.

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Cohen Smith

First, preheat the oven to 105 degrees.

Before you cook the turkey, you need to
hunt it and skin it.

Stuff the turkey with meat

Season the turkey with salt and pepper.

Cook the turkey for 105 minutes

You will know the turkey is done when
it is brown

Serve the turkey with strawberries,
chikin and cucumbers

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Blakely Coy

First, preheat the oven to 10 degrees.

Before you cook the turkey, you need to
buy a turkey at The Market.

Stuff the turkey with Chicken

Season the turkey with salt

Cook the turkey for 8 hours

You will know the turkey is done when
the red thing pops out

Serve the turkey with strawberries,
pop tarts and fruits

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Michael Bryson Rains

First, preheat the oven to 250 degrees.

Before you cook the turkey, you need to

buy it from Reynolds. Then bring it

home and then thaw it out.

Stuff the turkey with bread crumbs

Season the turkey with pepper

Cook the turkey for 3 hours and 59 mins.

You will know the turkey is done when

it looks crunchy

Serve the turkey with stuffing,

sliders and dessert

Happy Thanksgiving!

Turkey Recipe

From the kitchen of Colt Capple

First, preheat the oven to 150 degrees.

Before you cook the turkey, you need to
hunt it, clean it, and skin it.

Stuff the turkey with chocolate

Season the turkey with bbq sauce

Cook the turkey for 30 minutes

You will know the turkey is done when
it turns goldish brown

Serve the turkey with biquits and gravy,
ham, and grapes

Happy Thanksgiving!

Turkey Recipe

From the kitchen of

Kyler Sifuentes 11-4-25

First, preheat the oven to 250 degrees.

Before you cook the turkey, you need to
buy it at Reynolds and let it thaw
out for 2 hours.

Stuff the turkey with apples

Season the turkey with salt and pepper.

Cook the turkey for 12 hours and 10 minutes.

You will know the turkey is done when
when its brown.

Serve the turkey with frazzle raspberries,
dragon fruit and cranberries.

Happy Thanksgiving!