The Expositor November 2026

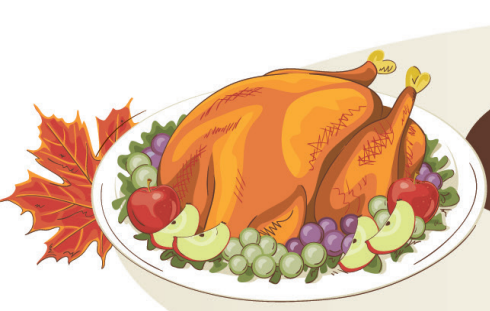
HOW TO COOK A TURKEY



Enjoy the Thanksgiving holiday by reading about how White County's young children honestly and innocently believe a turkey should be cooked for the big day.







Happy
THANKSGIVING

How to Cook a Turkey...
according to local students.

Mrs. Fuqua-Bennett's Kindergarteners Northfield Elementary School

First, get a turkey at Walmart. Next, put it in the oven. Get it out when the timer beeps. Then, put salad on it. Last, eat it.
- Skylar Blankenship

First, get a turkey at a turkey home. Next, put it in the microwave and cook it for 100 minutes. Then, get it out. Put sugar on it. Last, eat it with chicken.
- Madelaine Bochy

First, get a turkey from Walmart. Next, cook it by a stove for 2 minutes. Then, put lettuce on it and take it to Thanksgiving. Last, eat it.
- Alex Goldsmith

First, my uncle will put a super sharp hook in the turkey and it will die. Next, put mustard on it and put it in the oven. Then, cook it for 6 minutes. Last, put gummies on it and it will taste yummy.
- Elsie Hernandez

First, get a turkey by shooting it in the forest. Next, put it in a pot. Then, cook it for 1 hour. Last, eat a turkey.
- Blake Horne

First, get a turkey at the supermarket. Next, put it in the oven and cook it for 10 minutes. Then, take it out and put salt and pepper on it. Last, put the toppings on and eat it.
- Raelynn Jones

First, go to Walmart to get a turkey (cause they have the good ones). Next, put it in the oven and let it cook for 1 hour. Then, put salt on. Invite your family and friends. Last, eat it.
- Lexi Kate Kinnard

First, go buy a turkey at the turkey store. Next, put it in a pot and put it in the microwave. Then, cook it for 1 minute. Put some salt on it. Last, eat it with your family.
- Briggs Meadows

First, go to the field and kill the turkey with a gun. Next, bring it home, cut the belly, and put the stuffing in. Then, put it in the oven. Cook it for 2 minutes. Last, eat it with steak, lettuce, carrots, and sausage.
- Grayson Roberts

First, go to Walmart and buy a turkey. Next, cook it on the grill for 1 minute. Then, let it warm up. Cut it and put it on a plate. Last, eat it.
- Rylan White

Mrs. Chelsea White's 1st Grade Class Northfield Elementary School

First, cut it. Next, put it in the oven. Then, take it out after an hour or so. Last, eat it.
-Aubrey

First, kill it. Next, put it in the oven for 15 minutes. Then, put some seasoning on it. Last, put some juice on it.
-Ashlyn

First, get a turkey from the farm. Next, kill it. Then, dye it with strawberry fruit dye. Last, you eat it after 100 minutes.
-Damian

First, kill a turkey. Next, cook it in the oven for 12 minutes. Then, put it in a container. Last, add hot sauce to it and eat it.
-Jaxton

First, go hunting for a turkey. Next, take the feathers off and take the bones out. Then, put it in the oven for 3 minutes. Last, take it out and eat it.
-Andrew

First, get my dad and go hunting. Next, shoot a turkey, get the feathers out, and cut the head off. Then, get the blood out. Get the bones and organs out. Last, cook it until it gets golden brown. Put salt, pepper, lemon, and other seasonings on, and then we're done. Feast!
-Elijah

First, catch a turkey. Next, put it in a cage, then into your car and take it home. Then, take it to the kitchen, get the turkey out of the cage, and put it into a pot. Last, put the pot in the oven, take it out, put it on a plate and add a few ingredients on it like lettuce, sauce, and tomatoes. Invite people to come over to your house to eat and give presents. My mom gives us chocolate.
-Lena

First, put a turkey in the oven. Next, turn the oven on to 100 degrees. Then, cook it for 30 minutes. Last, take it out of the oven and eat it.
-Aurora

First, cook it in the microwave for 20 minutes. Next, take it out and take out the heart and the lungs. Then, you can eat it. Last, wash your dishes.
-Bodhi

First, take off the feathers and take out the bones, Next, make sure there's chicken in it. Then, cook it for 5 minutes. Last, eat it.
-Ezekiel

First, catch a turkey. Next, put it in the oven. Then, turn on the oven. Last, take it out.
-Emersyn

First, find a turkey in the woods. If you are trained with a gun, you can kill the turkey. Next, chop the turkey up. Then, cook it for 2 to 5 minutes. Last, eat the turkey.
-McKenzie

First, take the feathers off. Next, take the bones off. Then, cook it in the oven for 5 minutes. Last, eat it with corn and steaks and mashed potatoes.
-Sam

First, get a turkey at the store. Next, you cook it in the oven 20 minutes. Then, you put seasoning on it. Last, eat it!
-Alex

First, you kill it. Next, you clean it, Then, you season and cook it. Last, you take it out and eat it.
-Easton

First, catch one in the forest. Next, take the feathers off and make it into the shape you want. Then, put salt and pepper on it. Last, cook it for 10 minutes. Eat it with A1 sauce.
-RoseMarie

First, buy it at a supermarket. Next, cook it in the oven for 20 minutes. Then, get it out. Last, you eat it with a fork.
-Elliot

First, buy a turkey at a store. Next, grill it for 6 minutes. Then, eat it. Last, clean up.
-Jacklyn

First, get a turkey at the supermarket. Next, put it in the oven for 3 minutes. Then, take it out. Last, pour salt and paper on it.
-Flora

First, put it in the oven. Next, put seasonings on it. Then, I eat it with a fork and spoon with steak. Last, I get another one!
-Morgan

Mrs. Porter's Kindergarten Class Findlay Elementary School

First, you need to go to a farm. Next, you need to fry it. Now, you need to put it in a pot. Set the oven to 1 degree and cook it in the oven for 2 hours. You know it is ready when it dings. Take it out of the oven and eat it. Serve with mashed sweet potatoes, give thanks, and enjoy!
- Rylie Sasso

First, you need to get it from a store. Next, you need to cut it. Now, you need to put it in a pan. Set the oven on 1 degree and cook it in the oven for 3 hours. You know it's ready when the oven dings. Take it out of the oven and eat it. Serve with sauce and corn, give thanks, and enjoy!
- Alora McKinley

First, you need to hunt one down. Next, you need to take off all the turkey's feathers. Now, you need to put it in a pan. Set the oven on 40 degrees and cook it in the oven for 1 hour. You know it is ready when you hear a beep. Take it out of the oven and eat it. Serve with chicken legs and sauce, and give thanks and enjoy!
- Sage Roysden

First, you need to get one at a farm. Next, you need to get the feathers off. Now you need to put it in a pot. Set the oven to 10 degrees and cook it in the oven for 40 hours. You know it's ready when the time is up. Take it out of the oven and eat it. Serve with hot dogs and chips, and give thanks and enjoy!
- Tyler Copeland

First, you need to get one at Sam's. Next, you need to go home with it. Now, you need to put it in a hot oven. Set the oven on probably 18 degrees and cook it in the oven for I think 2 hours. You know it's ready when it dings. Take it out of the oven and take the toothpicks out. Serve with plastic plates, beans and macaroni, and give thanks and enjoy!
- Ezra Simmons

First, you need to get a turkey at a farm. Next, you need to catch it and put it in the can-am. Now you need to put it in a pot or pan to cook it in. Set the oven to my mom said like 40 degrees, and cook it in the oven for just like 2 hours. You know it's ready when the oven goes ding. Take it out of the oven and cut it up, and put it on some plates. Serve with salt and brownies or cake, and give thanks and enjoy!
- Sully Swift

First, you need to get a turkey at Walmart. Next, you need to put some seasonings on it and cook it. Now you need to put it in a pan. Set the oven to 20 degrees and cook it in the oven for 2 hours. You know it's ready when it makes that beep sound. Take it out of the oven and put it on a plate. Serve with steak and a grilled cheese, and give thanks and enjoy!
- Elijah Young

First, you need to get a turkey from a turkey shop, which would be your best opportunity to. Next, you need to take all of the feathers off, because you don't want to eat feathers. Now you need to put it in a pot. Set the oven to 7 degrees and cook it in the oven for probably 7 hours. You know it's ready when the oven goes off. Take it out of the oven, cut it, and take the legs off. Serve with salad and chicken nuggets, give thanks, and enjoy!
- Solomon Graham

First, you need to get a dead turkey at the grocery store. Next, you need to buy an oven if you don't have one. Now, you need to put it in a net and bring it home. Set the oven on 55 degrees and cook it in the oven for 4 hours. You know it's ready when the oven dings. Take it out of the oven and put it on a plate. Serve with a feast of fall food and French fries, and give thanks and enjoy!
- Hollis Haston

First, you need to go to a store like Walmart. Next, you need to put some seasoning on it. Now, you need to put it in a big pot. Set the oven to 30 degrees and cook it in the oven for 1 hour. You know it is ready when it makes a ding. Take it out of the oven and chop it up. Serve with a fork and some corn, give thanks, and enjoy!
- Roman Norris

First, you need to get one at the farm. Next, you need to take the feathers off. Now, you need to put it in a pot. Set the oven to 100 degrees and cook it in the oven for one million hours. You know it is ready when it dings. Take it out of the oven and cut it in half. Serve with a fork and spoon, with chicken nuggets, and give thanks and enjoy!
- Tucker Usrey

First, you need to get one at the farm. Next, you need to take the feathers off. Now you need to put it in a big pan. Set the oven to 45 degrees and cook it in the oven for 100 hours. You know it is ready when the alarm says Weep, weep. Take it out of the oven and put salt on it. Serve with hot sauce and ketchup; give thanks and enjoy!
- Thaxton Carpenter

First, you need to buy one at Walmart. Next, you need to put it in a big pot. Set the oven on 8 degrees and cook it in the oven for 10 hours. You know it's ready when the oven stops. Take it out of the oven and take the legs off. Serve with a fork and knife, and mac n cheese, and give thanks and enjoy!
- Gabriella Montgomery

First, you need to get a turkey at Target. Next, you need to take it home and cook it, but don't burn it. Now you need to put it in a pan. Set the oven on uhhh 5 degrees and cook it in the oven for 5 hours. You know it is ready when you wait and look at it. Take it out of the oven and put salt on it. Serve with a fork and a knife, give thanks, and enjoy!
- Gabby Bohannon

First, you need to go to Walmart. Next, you need to pull the skin off. Now you need to put it in a pan. Set the oven to 1 degree and cook it for 2 hours. You know it's ready when it dings. Take it out of the oven and cut it. Serve with mac n cheese and chicken, and give thanks and enjoy!
-Addilyn Humphrey

First, you need to go to the woods. Next, you need to oil the turkey. Now, you need to put it on a griller. Set the oven to 5 degrees and cook it in the oven for 6 hours. You know it is ready when it goes ding. Take it out of the oven and eat it. Serve with fruit and mac and cheese, give thanks, and enjoy!
- Charleigh Mashburn

Mrs. Graham's First Grade Cassville Elementary School

Preheat the oven to 1 degrees.

Stuff the turkey with chicken, seasoning, and garlic.

Dress the turkey with butter.

Cook the turkey for 1 hour.

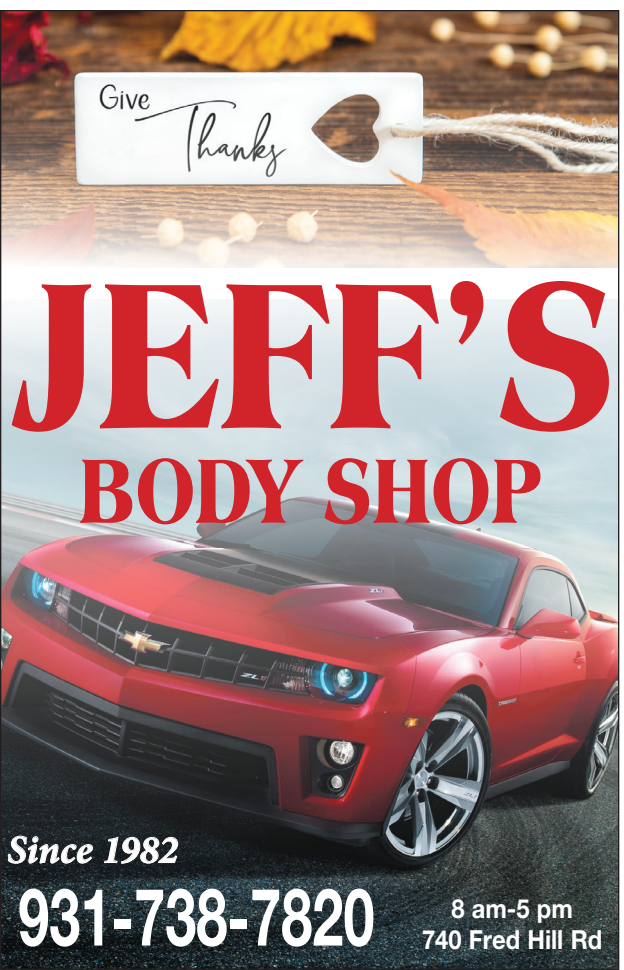
For best results, serve the turkey with fruits, vegetables, and mashed potatoes.
- Hunter Hyder

Preheat the oven to 1 degrees.

Stuff the turkey with cheese, fish, and garlic.

Dress the turkey with bread.

Cook the turkey for 100 hours.





For best results, serve the turkey with fries, burgers, and fish.

- Willow Dorris

Preheat the oven to 1,000 degrees.

Stuff the turkey with butter, salt, and bananas.

Dress the turkey with a fish.

Cook the turkey for 24 hours.

For best results, serve the turkey with banana pudding, fries, and chicken.

- Kambree Hill

Preheat the oven to 36 degrees.

Stuff the turkey with rice, steak, and ham.

Dress the turkey with hot peppers.

Cook the turkey for 437 hours.

For best results, serve the turkey with rice, steak, and some gummy worms.

- Preston Stephens

Preheat the oven to 100 degrees.

Stuff the turkey with gummy worms, grilled cheese, and gummies.

Cook the turkey for 1002 hours.

For best results, serve the turkey with steak, gummies, and mashed potatoes.

- Greyson Leon

Preheat the oven to 30 degrees.

Stuff the turkey with broccoli, crab, and steak.

Dress the turkey with salad.

Cook the turkey for 46 hours.

For best results, serve the turkey with mashed potatoes, steak, and seasoning.

- Kenleigh Moore

Preheat the oven to 162 degrees.

Stuff the turkey with ham, chicken, amd meat.

Dress the turkey with ham and meat.

Cook the turkey for 10 hours.

For best results, serve the turkey with milk, pizza, and butter.

- Elijah Hooper

Preheat the oven to 101 degrees.

Stuff the turkey with butter, seasoning, and garlic.

Dress the turkey with butter.

Cook the turkey for 90 hours.

For best results, serve the turkey with fruits, vegetables, and potatoes.

- Copeland Gooch

Preheat the oven to 10,000 degrees.

Stuff the turkey with butter, ranch, and eggs.

Dress the turkey with fruits.

Cook the turkey for 300,000 hours.

For best results, serve the turkey with popcorn, watermelon, and hot dogs.

- Zane Perdew

Preheat the oven to 52 degrees.

Stuff the turkey with salt, salsa, and cinnamon.

Dress the turkey with salt.

Cook the turkey for 30 hours.

For best results, serve the turkey with beans, mashed potatoes, and pickles.

- Remi Beltz

Preheat the oven to 2 degrees.

Stuff the turkey with a chicken and a beef.

Dress the turkey with chicken.

Cook the turkey for 10 hours.

For best results, serve the turkey with chicken, beef, and beef meat.

- Hunter Adams

Preheat the oven to 16 degrees.

Stuff the turkey with salt and pickles.

Dress the turkey with hoit peppers.

Cook the turkey for 99 hours.

For best results, serve the turkey with hot peppers and spaghetti.

- Julien Rial

Preheat the oven to 20,000 degrees.

Stuff the turkey with peanut butter, stuffing, and water.

Dress the turkey with a face.

Cook the turkey for 1,000,000 hours.

For best results, serve the turkey with chicken nuggets, spaghetti, and pizza.

- Kensley King

Preheat the oven to 432 degrees.

Stuff the turkey with gummies, rice, and chicken.

Dress the turkey with hot sauce.

Cook the turkey for 436 hours.

For best results, serve the turkey with mashed potatoes, stuffing, and cake.

- Teagan Brusaw

Preheat the oven to 40,000 degrees.

Stuff the turkey with butter, salt, and baking soda.

Dress the turkey with fish.

Cook the turkey for 100 hours.

For best results, serve the turkey with chicken nuggets, strawberries, and lemons.

- Shiloh Richey

Preheat the oven to 8 degrees.

Stuff the turkey with seasoning, sauce, and hot sauce.

Dress the turkey with popsicles.

Cook the turkey for 30 hours.

For best results, serve the turkey with pizza, spaghetti, and mashed potatoes.

- Annabeth Markus

Mrs. Sydney Clayton's 2nd Grade Class Cassville Elementary School

You can buy it from a store. It weighs 5 pounds. You shoot it. You can put ranch on it. You can cook it in the oven. Set it to 80 degrees. Put it on for 5 hours.

-Audrey Morris

First you can get a turkey at a store or in the wild. Next the turkey is 30 pounds. Then take off the feathers and clean the turkey. Also we would put salt on a turkey. Finally we would cook a turkey in the oven at 48 degrees. Last, we would cook the turkey for one hour.

-Kennedy Strausbaugh

First you go kill a turkey in the wild. Next it weighs 20 pounds. Then if you want to put spices in, you can. Also you throw it in the oven. Put the oven to 70 degrees. Put it in the oven for 40 minutes.

-Mason Jones

First you get the turkey from the store. Next the turkey weighs about 64 pounds. Then you have to clean it. Then you have to use ingredients like salt and pepper. Also you have to cook it with an oven, a microwave, or a grill. After, the temperature has to be about 80 degrees. Finally put it in the grill for about 45 minutes.

-Abram White

I kill the turkey in the woods. It weighs 70 pounds. I wrap it with tinfoil. I put salt and pepper. I cook it on a smoker. I put it on 250 degrees for 1 hour.

-Knox Hicks

First you find a turkey in the wild. Next, how much it weighs is 60 pounds. Then this is how you get the turkey ready. You kill it and you get all the bad stuff out of it. Also this is how you cook it. You put it in the oven. After you put it in the oven, you put it in there for 70 degrees. FInally you put it in there for 20 minutes.

-Zoey Bohannon

How to cook a turkey. You get a turkey from the wild. It weighs 15 pounds. To get it ready, you wash it and dry it and season it. You cook it in the oven at 80 degrees. You cook it for 1 hour.

-Waylon Blaylock

First you get the turkey from the field. It weighs 8 pounds. Next I will shoot it and clean it. Then my dad cooks it on a grill at 84 degrees for 8 minutes.

-Rawlin Smith

You get the turkey from the woods. It weighs 30 pounds. You cut the feathers and let it dissolve. I do not put anything inside. You put it in the oven. I put the temperature at 50 degrees. I put it in for 40 minutes.

-Kaysen Lamon

First I got the turkey from a turkey farm. Next it weighs 20 pounds. Then I got the turkey ready to get cooked by chopping its feathers off. Also I put macaroni and pizza in it. After that I cooked it with an oven. Also I put the temperature at 1,000 degrees! Last the turkey will be done after 1,000 minutes. That's how to cook a turkey.

-Aurelia Kelly

First I get the turkey from the store. It weighs 10 pounds. I wash the turkey. I do not put anything in the turkey. I use a grill to cook my turkey. I cook it at 2,000 degrees. I cook it for 2 hours.

-Emmett White

First, I get it at my farm. Next, the turkey weighs 22 pounds. Then, to get the turkey nice and good, I have to salt it, preheat the oven, and clean the pan. Last, I put seasoning in the turkey. Also, I cook it with a deep fryer. Also, the temperature is 160 degrees. Also I cook it for one hour and ten minutes. That is how you cook a turkey.

-Oakley Halliburton

First get a turkey at a farm. Next the turkey weighs 33 pounds. Then wash the turkey and season it. Also put salt in the turkey. After, put the turkey in the oven. Last put the oven for 130 degrees. Finally put the turkey in the oven for an hour and 10 minutes.

-Renesamae Reyes

First get a turkey from the store. Next, wash it and put it in a pan. Then it weighs 42 pounds. Also put salt and pepper on it. After, cook it in a stove. Last cook it at 80 degrees for 100 minutes.

-Cora Sullivan

Mrs. Amanda Stockton's Kindergarten Class Cassville Elementary School

First, preheat the oven to 16 degrees. Before you cook the turkey, you will first need to put seasonings and salt on his belly. Stuff the turkey with bread and cook it for 13 hours. You will know the turkey is done when it's very hot and the oven beeps! Serve your turkey with ham, bread, and spaghetti. Enjoy your Thanksgiving dinner!

- Carter Alvarez

First, preheat the oven to 5 degrees. Before you cook the turkey, you will first need to take it's skin off. Stuff the turkey with salt and cook it for 1 day. You will know the turkey is done when the oven beeps. Serve your turkey with grapes, steak, and broccoli. Enjoy your Thanksgiving dinner!

- Evie Kate Billings

First, preheat the oven to 5 degrees. Before you cook the turkey, you will first need to go catch him. Stuff the turkey with sugar and cook it for one minute. You will know the turkey is done when when you get it out to eat it. Serve your turkey with sugar, hot sauce, and bananas. Enjoy your Thanksgiving dinner!

- Axel Bowman

First, preheat the oven to 16 degrees. Before you cook the turkey, you will first need to cut him all up! Stuff the turkey with sugar and pizza and cook it for 1 week. You will know the turkey is done when we wait on him. Serve your turkey with pizza, chicken, and sugar. Enjoy your Thanksgiving dinner!

- Max Braswell

First, preheat the oven to 5 degrees. Before you cook the turkey, you will first need to cut him up. Stuff the turkey with sauce and cook it for 10 minutes. You will know the turkey is done when it cools off. Serve your turkey with gravy, salt chips, and meat. Enjoy your Thanksgiving dinner!

- Hadley Cole

First, preheat the oven to 4 degrees. Before you cook the turkey, you will first need to cut him up. Stuff the turkey with salt and cook it for 10 minutes. You will know the turkey is done when the beeping sound is loud. Serve your turkey with green beans, broccoli, and Nanny's corn. Enjoy your Thanksgiving dinner!

- Kylie Cook

First, preheat the oven to 2 degrees. Before you cook the turkey, you will first need to cut it. Stuff the turkey with salt and pepper and cook it for 3 minutes. You will know the turkey is done when it's all cooked. Serve your turkey with corn dogs, fries, and hamburgers. Enjoy your Thanksgiving dinner!

- Kade Hodge

First, preheat the oven to 8 degrees. Before you cook the turkey, you will first need to catch him. Stuff the turkey with chicken and cook it for 30 minutes. You will know the turkey is done when it's all cooked. Serve your turkey with chicken nuggets, fries, and burgers. Enjoy your Thanksgiving dinner!

- Tekhelet Irizarry

First, preheat the oven to 1 degree. Before you cook the turkey, you will first need to cut him up. Stuff the turkey with ketchup and cook it for 5 minutes. You will know the turkey is done when it's all cooked up. Serve your turkey with wings, cheese bread, and salad. Enjoy your Thanksgiving dinner!

- Gabby Klosiewski

First, preheat the oven to 1 degree. Before you cook the turkey, you will first need to put sauce and salt on him. Stuff the turkey with fork and salt and cook it for 4 months. You will know the turkey is done when it's been a few minutes. Serve your turkey with fries, plates, and pizza. Enjoy your Thanksgiving dinner!

- River Land

First, preheat the oven to 78 degrees. Before you cook the turkey, you will first need to wait for it to come by. Stuff the turkey with salt and cook it for 15 seconds. You will know the turkey is done when it's time to be hungry. Serve your turkey with peppers, ham, and salt. Enjoy your Thanksgiving dinner!

- Chloe Lewis

First, preheat the oven to 6 degrees. Before you cook the turkey, you will first need to put potatoes on top of him. Stuff the turkey with corn dogs and cook it for 6 days. You will know the turkey is done when it's all done. Serve your turkey with pancakes on a stick, spaghetti o's and chocolate milk. Enjoy your Thanksgiving dinner!

- Micah McHenry

First, preheat the oven to 2 degrees. Before you cook the turkey, you will first need to put sauce all over him. Stuff the turkey with lettuce and tomatoes and cook it for 5 minutes. You will know the turkey is done when you take it out of the oven. Serve your turkey with cheese, mashed potatoes, and McDonald's. Enjoy your Thanksgiving dinner!

- Paisley Rodriguez

First, preheat the oven to 7 degrees. Before you cook the turkey, you will first need to put salt all over it. Stuff the turkey with red sauce and cook





it for 10 minutes. You will know the turkey is done when it gets 7 minutes. Serve your turkey with chicken nuggets, mac & cheese, and fruit. Enjoy your Thanksgiving dinner!
- Livvie Saylors

First, preheat the oven to 40 degrees. Before you cook the turkey, you will first need to take off his legs. Stuff the turkey with salt and pepper and cook it for 40 minutes. You will know the turkey is done when it goes.... BEEP! Serve your turkey with mac & cheese, green beans, and peppers. Enjoy your Thanksgiving dinner!
- Laurelai Stafford

First, preheat the oven to 31 degrees. Before you cook the turkey, you will first need to put eggs on him. Stuff the turkey with salt and pepper and cook it for 30 minutes. You will know the turkey is done when it's all done. Serve your turkey with steak, rice, and sauce. Enjoy your Thanksgiving dinner!
- Winter Stewart

Mrs. Deborah McBride's Kindergarten Class Cassville Elementary School

First, preheat the oven to 13 degrees. Before you cook the turkey, you will first need to cut him up. Stuff the turkey with yogurt and cook it for 10 minutes. You will know the turkey is done when the oven beeps. Serve your turkey with watermelon, apples, and strawberries. Enjoy your Thanksgiving dinner!
- Madison Ballinger

First, preheat the oven to 30 degrees. Before you cook the turkey, you will first need to take off the hair. Stuff the turkey with salt and pepper and cook it for 4 minutes. You will know the turkey is done when it rings. Serve your turkey with pretzels, broccoli, and meat. Enjoy your Thanksgiving dinner!
- Charlie Barnes

First, preheat the oven to 10 degrees. Before you cook the turkey, you will first need to make it. Stuff the turkey with salt and cook it for 10 seconds. You will know the turkey is done when the clock goes off. Serve your turkey with people, friends, and mom/dad. Enjoy your Thanksgiving dinner!
- Olivia Denton

First, preheat the oven to 10 degrees. Before you cook the turkey, you will first need to cut it up. Stuff the turkey with ham and cook it for 7 days. You will know the turkey is done when it's tomorrow. Serve your turkey with bacon, eggs, and pancakes. Enjoy your Thanksgiving dinner!
- Evie Huddleston

First, preheat the oven to 5 degrees. Before you cook the turkey, you will first need to go to Wal-Mart and get the turkey. Stuff the turkey with cookies and cook it for 4 days. You will know the turkey is done when we get it out of the oven. Serve your turkey with tacos, pizza, and mac & cheese. Enjoy your Thanksgiving dinner!
- Genesis Huddleston

First, preheat the oven to 55 degrees. Before you cook the turkey, you will first need to put salt and pepper on it. Stuff the turkey with sausage and cook it for 20 minutes. You will know the turkey is done when we pull it out of the oven and check it. Serve your turkey with pickles, cucumbers, and cookies. Enjoy your Thanksgiving dinner!
- Charlie Isenberg

First, preheat the oven to 5 degrees. Before you cook the turkey, you will first need to cut him in half. Stuff the turkey with butter and mashed potatoes and cook it for next time. You will know the turkey is done when I say I'm coming....I'm hungry. Serve your turkey with butter, soup, and lots of stuff. Enjoy your Thanksgiving dinner!
- Jerimiah Kenney

First, preheat the oven to 6 degrees. Before you cook the turkey, you will first need to buy it at the store. Stuff the turkey with salt, sugars, and apples and cook it for 10 days. You will know the turkey is done when it's about 1:00 in the morning. Serve your turkey with chicken, mashed potatoes, and apples. Enjoy your Thanksgiving dinner!
- Zoey Lewis

First, preheat the oven to 30 degrees. Before you cook the turkey, you will first need to put seasonings on it. Stuff the turkey with the bones and cook it for 40 seconds. You will know the turkey is done when it has been 1 day. Serve your turkey with broccoli, salad, and sandwiches. Enjoy your Thanksgiving dinner!
- Huntleigh Morgan

First, preheat the oven to 58 degrees. Before you cook the turkey, you will first need to rip the skin off. Stuff the turkey with the stuffing and cook it for 100 seconds. You will know the turkey is done when it beeps. Serve your turkey with apples, bananas, and cookies. Enjoy your Thanksgiving dinner!
- Haven Ramsey

First, preheat the oven to 2,000 degrees. Before you cook the turkey, you will first need to peel the skin off. Stuff the turkey with ketchup and gravy and cook it for 1 billion years. You will know the turkey is done when we set the timer. Serve your turkey with ranch, ketchup, and apple juice. Enjoy your Thanksgiving dinner!
- Benjamin Schuler

First, preheat the oven to 2 degrees. Before you cook the turkey, you will first need to cut it up. Stuff the turkey with mac & cheese and cook it for 6 days. You will know the turkey is done when we take it out of the oven. Serve your turkey with mac & cheese, chicken nuggets, and french fries. Enjoy your Thanksgiving dinner!
- Waylon Simpson

First, preheat the oven to 10 degrees. Before you cook the turkey, you will first need to put salt and pepper on him. Stuff the turkey with bones and cook it for 40 years. You will know the turkey is done when it is tomorrow. Serve your turkey with beans, grapes, and mac & cheese. Enjoy your Thanksgiving dinner!
- Clayton Sullivan

First, preheat the oven to 10 degrees. Before you cook the turkey, you will first need to make it up. Stuff the turkey with some good chicken and cook it for 10 minutes. You will know the turkey is done when five minutes go up. Serve your turkey with chicken nuggets, french fries, and hot dogs. Enjoy your Thanksgiving dinner!
- Jason Vaughan

First, preheat the oven to 1,000 degrees. Before you cook the turkey, you will first need to fill all the cracks up. Stuff the turkey with salt and sugar and cook it for 1,000 seconds. You will know the turkey is done when it hits 51. Serve your turkey with spoons, knives, and hot dogs. Enjoy your Thanksgiving dinner!
- Zion White

First, preheat the oven to 20 degrees. Before you cook the turkey, you will first need to cut it up. Stuff the turkey with peppers and cheese and cook it for 12 minutes. You will know the turkey is done when it goes beep. Serve your turkey with grilled cheese, grapes, and strawberries. Enjoy your Thanksgiving dinner!
- Austin Williams

First, preheat the oven to 20 degrees. Before you cook the turkey, you will first need to heat it up in the microwave. Stuff the turkey with salt and ketchup and cook it for 22 days. You will know the turkey is done when mom says so. Serve your turkey with salt, mustard, ketchup. Enjoy your Thanksgiving dinner!
- Rutledge Wright

Mrs. Howard's Kindergarten Class BonDeCroft Elementary School

First, get a turkey from the pet store. It will cost 50 dollars. Before you cook it,

Cut the turkey. Season the turkey with salt and pepper. Set the oven to 30 degrees. Cook it for 60 minutes. Serve it with peas and mashed potatoes. Your turkey will be dinner.
- Walker Holman

First, get a turkey from a shop. It will cost 10 dollars. Before you cook it, take the bones out of the turkey. Season the turkey with salt season. Set the oven to 41 degrees. Cook it for 51 minutes. Serve it with grilled cheese. Your turkey will be food.
- Cheyenne Rogers

First, get a turkey from Wal-Mart. It will cost 20 dollars. Before you cook it, take the skin off the turkey. Season the turkey with pepper. Set the oven to 20 degrees. Cook it for 20 minutes. Serve it with meatballs. You turkey will be dinner.
- Corey Hafner

First, get a turkey from the story. It will cost 10 dollars. Before you cook it, take the skin off the turkey. Season the turkey with salt and butter. Set the oven to 11 degrees. Cook it for 9 hours. Serve it with mac and cheese. Your turkey will be yummy.
- June LaShare

First, get a turkey from a farm. It will cost 16 dollars. Before you cook it, take the skin off the turkey. Season the turkey with salt. Set the oven to 600 degrees. Cook it for 600 minutes. Serve it with hot sauce. Your turkey will be good.
- Payton Miller

First, get a turkey from a cage. It will cost 33. Before you cook it, take the feathers off the turkey. Season the turkey with salt. Set the oven to 43 degrees. Cook it for 61 minutes. Serve it with peas. Your turkey will be good.
- Connor Webb

First, get a turkey from a store. It will cost one dollar. Before you cook it, take the hair off the turkey. Season the turkey with salt and pepper. Set the oven to 5 degrees. Cook it for 10 hours. Serve it with McDonald's fries. Your turkey will be cooked with chips.
- Charles Hodge

First, get a turkey from Wal-Mart. It will cost 10 dollars. Before you cook it, take feathers off the turkey. Season it with salt. Set the oven to 200 degrees. Cook it for 11 minutes. Serve it with mashed potatoes. Your turkey will be delicious.
- Elli Matheney

First, get a turkey from the store. It will cost 10 dollars. Before you cook it, get the skin off the turkey. Season the turkey with salt and pepper. Set the oven to 200 degrees. Cook it for 9 minutes. Serve it with mashed potatoes. Your turkey will be yummy!
- Cambri Bryant

Mrs. Meadow's Kindergarten Class Findlay Elementary School

First, you need to get one from a farm. Next, you need to wash it. Now, you need to put it in a pot. Set the oven on hmm, I think 25 degrees and cook it in the oven for like 10 hours. You know it is ready when the turkey timer goes off. Take it out of the oven and get all of the bones out. Serve with macaroni and mashed potatoes. Give thanks and enjoy!
- Aniyah Adelabu

First, you need to go to the barn to get a turkey. Next, you need to clean it and cook it. Now, you need to put it in a pan. Set the oven on 55 degrees and cook it in the oven for 5 hours. You know it is ready when the oven goes ding. Take it out of the oven and eat it. Serve with pizza and cheetos. Give thanks and enjoy!
- Leo Copeland

First, you need to get a turkey at Publix. Next, you need to take it home and cut it. Now, you need to put it in a pot. Set the oven on about 900 degrees and cook it in the oven for 20 hours. You know it is ready when it's a brownish-blackish color and it looks ready. Take it out of the oven and cool it down and cut it. Serve with sauce and mac and mustard. Give thanks and enjoy!
- Judah Ensor

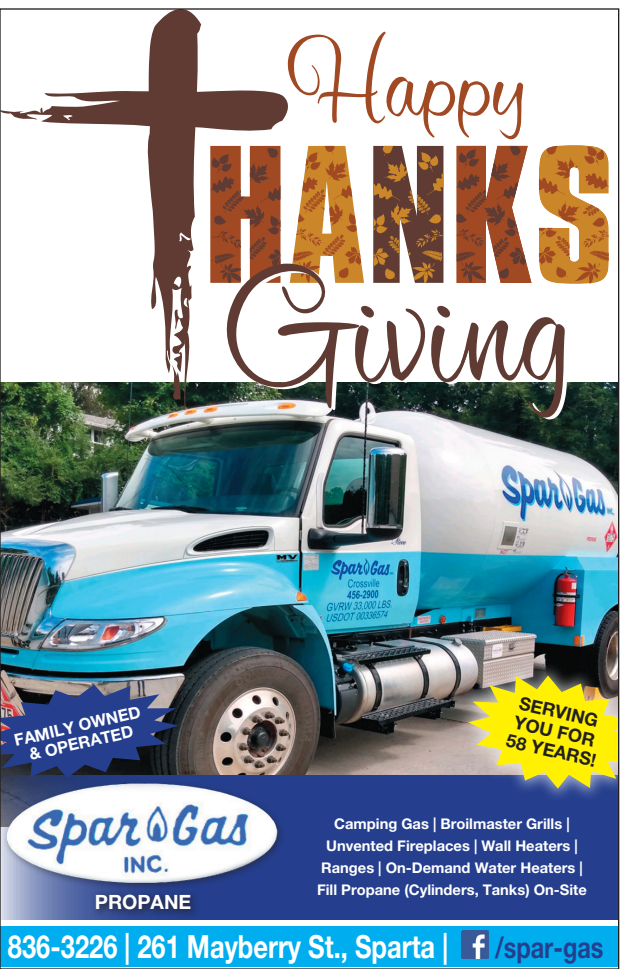
First, you need to get one at someone's farm. Next, you need to clean it in the bathtub. Now, you need to put it in a pot to dry outside. Set the oven to like 2500 degrees and cook it in the oven for I think 2 hours. You know it is ready when it's just ready. Take it out of the oven and put it on a big plate. Serve with salt and hot dogs. Give thanks and enjoy!
- Ashton Hanna

First, you need to get one definitely from Walmart. Next, you need to take it home and open the package. Now, you need to put it in like a pot or something to cook it in. Set the oven on probably like 10 degrees and cook it in the oven for well maybe 2 hours. You know it is ready when it's a brown-orangey color. Take it out of the oven and get the juice out with a syringe, and put it in the turkey. Serve with beans and corn and some ketchup. Give thanks and enjoy!
- Emery Jones

First, you need to get one at Chick-fil-A. Next, you need to go home and cook it in a pan. Now, you need to put it in the microwave oven. Set the oven on 89 degrees and cook it for 2 in a half hours. You know it is ready when your nap is over. Take it out of the oven and put it on one of those circle pans like my grandma does. Serve with sweet potatoes (I love them) and homemade cookies. Give thanks and enjoy!
- Orry Jones

First, you need to get one out of the fridge. Next, you need to get ready to cook it, and turn the oven on. Now, you need to put it in a hot, not cold oven. Set the oven on 20 degrees and cook it in the oven for about 50 hours. You know it is ready when you open the oven, and check it. Take it out of the oven and put it on the table and eat it. Serve with a spoon and a fork. Give thanks and enjoy!
- Mavis Matz

First, you need to get one at Walmart when it's actually Thanksgiving. Next, you need to drive it home. Now, you need to put it in a grill or oven.







Set the oven on medium or low degrees and cook it in the oven for maybe 11 or 12 hours. You know it is ready when it rings all of the time. Take it out of the oven and slice it into pieces. Serve with mashed potatoes and corn on the cob, it's my favorite. Give thanks and enjoy!

- Brinkley Meece

First, you need to get one in the forest. Next, you need to put salt on it. Now, you need to put it in a hot oven. Set the oven on 1000 degrees and cook it in the oven for 100 hours. You know it is ready when the timer beeps. Take it out of the oven and put it on the stove and then on a plate. Serve with pepper and salt and noodles. Give thanks and enjoy!

- Jeaven Montgomery

First, you need to find a real turkey at a farm. Next, you need to put it in a pan. Now, you need to put it in a hot oven in the kitchen. Set the oven on 100 degrees and cook it in the oven for 13 hours. You know it is ready when it turns brown. Take it out of the oven and wait until it's really cool and then eat it. Serve with chicken nuggets and mashed potatoes. Give thanks and enjoy!

- Eli Pullum

First, you need to maybe get one in the woods. Next, you need to cut it into tiny pieces. Now, you need to put it in a pan. Set the oven on 15 degrees and cook it in the oven for 7 hours. You know it is ready when it's a little brown. Take it out of the oven and put it on a plate. Serve with hot dogs and pizza. Give thanks and enjoy!

- Landon Randolph

First, you need to find a turkey at a farm. Next, you need to wash the dirt off. Now, you need to put it in a pot with fruits and vegetables. Set the oven on 35 degrees and cook it in the oven for ummm, maybe 55 hours. You know it is ready when it goes DING!. Take it out of the oven and blow on it because it's hot. Serve with chicken nuggets and mac and cheese. Give thanks and enjoy!

- Millie Sliger

First, you need to find one at a farm. Next, you need to rip out the feathers. Now, you need to put it in a box to cook it. Set the oven on 10 degrees and cook it in the oven for 3 hours. You know it is ready when the timer goes off. Take it out of the oven and cut it up. Serve with salad and mac and cheese. Give thanks and enjoy!

- Marcus Weldon

Mrs. Audrey Welch's Kindergarten Class BonDeCroft Elementary School

First, get a turkey from a frm. It will cost you $15. Before you cook it, wosh the turkey. Season the turkey with peper. Set the oven to 100 degrees. Cook it for 1 minutes. Serve it with mac and cheese. Your turkey will be hot.

-Anika H.

First, get a turkey from a frm. It will cost you $1000. Before you cook it, rap the turkey. Season the turkey with nofing. Set the oven to 1000 degrees. Cook it for 10 minutes. Serve it with mac and cheese. Your turkey will be cokd.

-Willow G.

First, get a turkey from walmart. It will cost you $100. Before you cook it, wosh the turkey. Season the turkey with solt and pepr. Set the oven to 350 degrees. Cook it for 66 minutes. Serve it with ham. Your turkey will be worm.

-Oakleigh R.

First, get a turkey from in my driveway. It will cost you $1000. Before you cook it, kill the turkey. Season the turkey with ches dip and solsa. Set the oven to 9000 degrees. Cook it for 10000 hours. Serve it with mac an chez. Your turkey will be hot.

-Bradley M.

First, get a turkey from a farm. It will cost you $15. Before you cook it, wosh the turkey. Season the turkey with solt an peper. Set the oven to 77 degrees. Cook it for 10 hours. Serve it with mach potatos. Your turkey will be hot.

- Ella W.

First, get a turkey from a stor. It will cost you $1000. Before you cook it, wosh the turkey. Season the turkey with nofing. Set the oven to 10 degrees. Cook it for 5 hours. Serve it with mac and cheese. Your turkey will be hot.

-Claira M.

First, get a turkey from the stor. It will cost you $55. Before you cook it, scin the turkey. Season the turkey with extra solt. Set the oven to 350 degrees. Cook it for 5 hours. Serve it with mashbatoz. Your turkey will be hot.

-Cole L.

First, get a turkey from the stor. It will cost you $10000. Before you cook it, wosh the turkey. Season the turkey with notheingr. Set the oven to 510008 degrees. Cook it for 20 minutes. Serve it with chezbrgr. Your turkey will be yume.

-Jaxson E.

First, get a turkey from Walmart. It will cost you $1015. Before you cook it, wash the turkey. Season the turkey with salt and sugar. Set the oven to 16 degrees. Cook it for 10 minutes. Serve it with whip cream. Your turkey will be hot.

-Eli S.

First, get a turkey from 5 below. It will cost you $4. Before you cook it, read to the turkey. Season the turkey with pepper and salt. Set the oven to 8 degrees. Cook it for 2 hours. Serve it with green beans. Your turkey will be yummy.

-Adalyn W.

Homeschool Students

Go hunt and kill a turkey. Pluck all its feathers. Then boil it. Take it out and put it in the fridge for a couple of days. Season it with whatever you want to and cook it for 2 hours on the grill, stove, or oven.

-Jack Fowler

You cook a turkey with meat by cutting its feathers off. You put sprinkles on it. Then I will cook it in an oven for 50 hours at a little hot, so it does not burn.

-Stevie Fowler

Go get the turkey from the field. Then you have to put all the seasonings on it. You have to put it in the oven at 300 degrees for 20 minutes. Take it out and put it on the plate.

-Sadie Hale

We have to go to a farm and kill it with a bow and arrow or a gun. Freeze it then cook it. Take its meat out, then we got to wash it, put it on the oven. Then we got to cook it for 40 minutes and eat it.

-Cash Hale

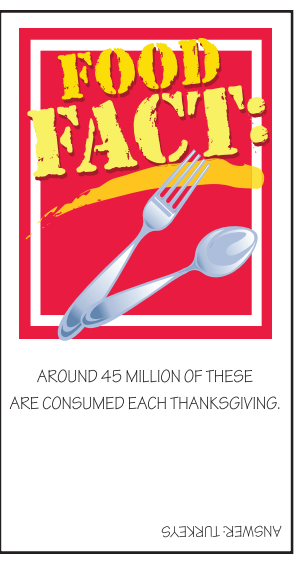
DID YOU KNOW?

Thanksgiving is as synonymous with football as it is with turkey. When sports fans tune into the big games on Thanksgiving Day, two teams are on the field every year: the Dallas Cowboys and the Detroit Lions. No rule in place says these teams have to play on Thanksgiving, but it has become tradition.

When the National Football League makes its Thanksgiving schedule each year, the Lions get scheduled for an early afternoon game and the Cowboys a late afternoon matchup. These traditions can be traced back to publicity stunts to draw in more fans.

The Lions played their first Thanksgiving game in 1934, while the Cowboys started the tradition in 1966. Other teams had played on Thanksgiving before these years, but the Lions solidified their place when then-owner George A. Richards (also an NBC-affiliated radio station owner) established a contract with NBC to show his Lions games on Thanksgiving across 94 stations.

This year, there is once again a tripleheader on Thanksgiving Day. The Chicago Bears will play the Detroit Lions at 12 pm CST; the Philadelphia Eagles will play the Dallas Cowboys at 3:30 pm CST; and the Kansas City Chiefs will play the Buffalo Bills at 7:20 pm CST.



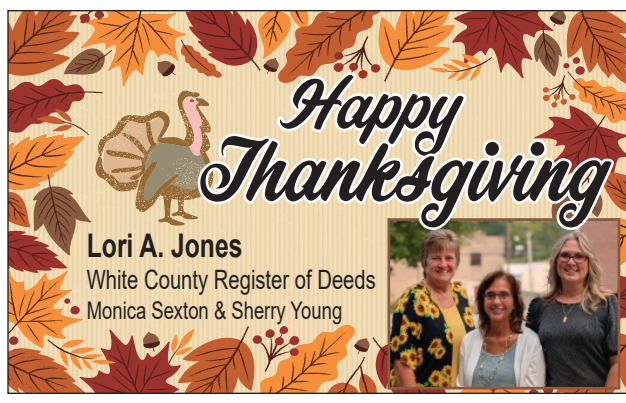


WHAT IS PLAID FRIDAY?

Consumers are urged to shop locally as much as possible, as local merchants provide distinctive benefits over larger retailers, such as specialized products and superior customer service. Plaid Friday is one such day when communities strongly encourage residents to patronize local businesses. Plaid Friday occurs on the day after Thanksgiving. Many people recognize it as Black Friday, but Plaid Friday focuses on a relaxed and enjoyable shopping experience that emphasizes community and the creativity of local businesses as opposed to the hectic pace of traditional Black Friday shopping. Plaid Friday originated in Oakland in 2009, when it was presented as an alternative to the frenzy of Black Friday. The "plaid" in the name symbolizes the weaving together of small businesses and individuals to form an interconnected community fabric.

Plaid Friday occurs the day after Thanksgiving.

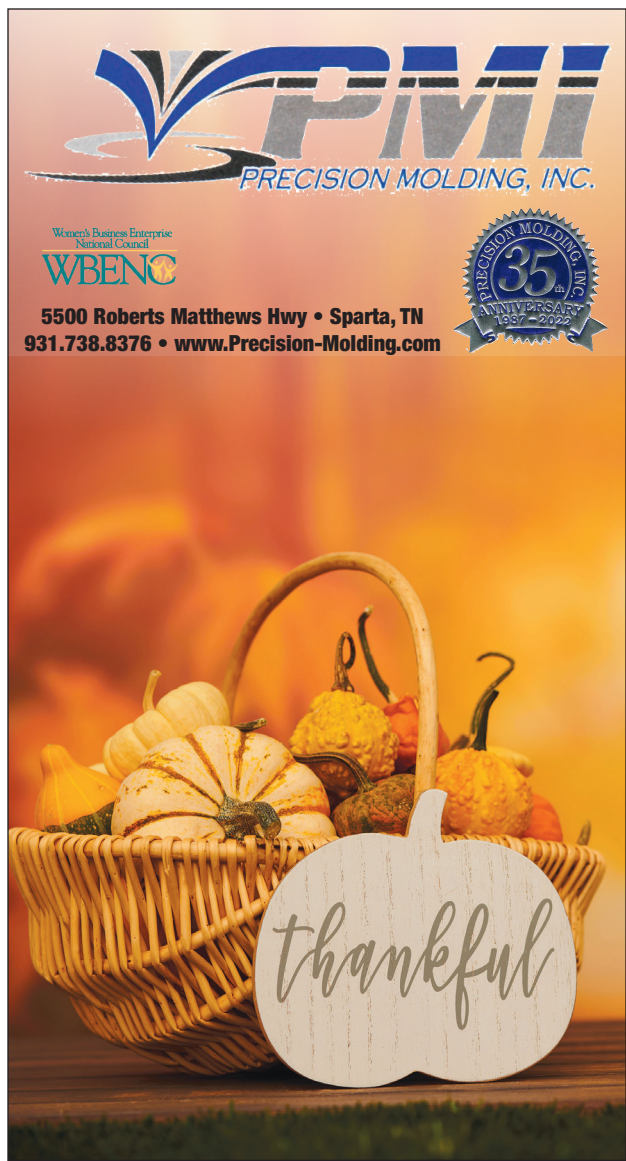














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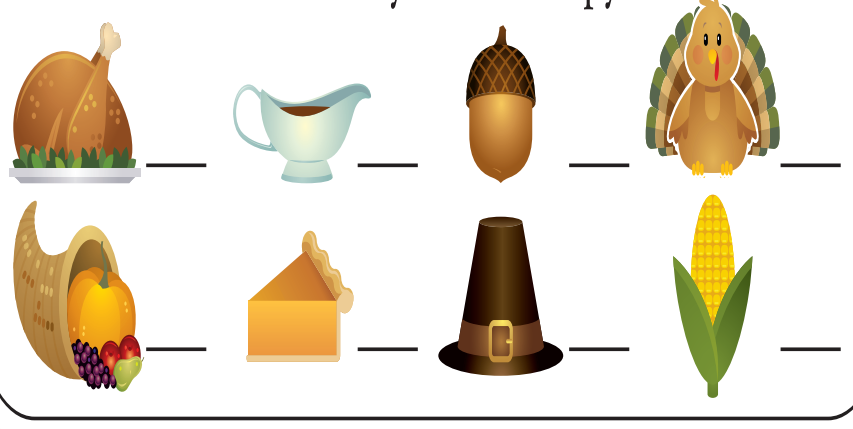

*Answers on p. 7A





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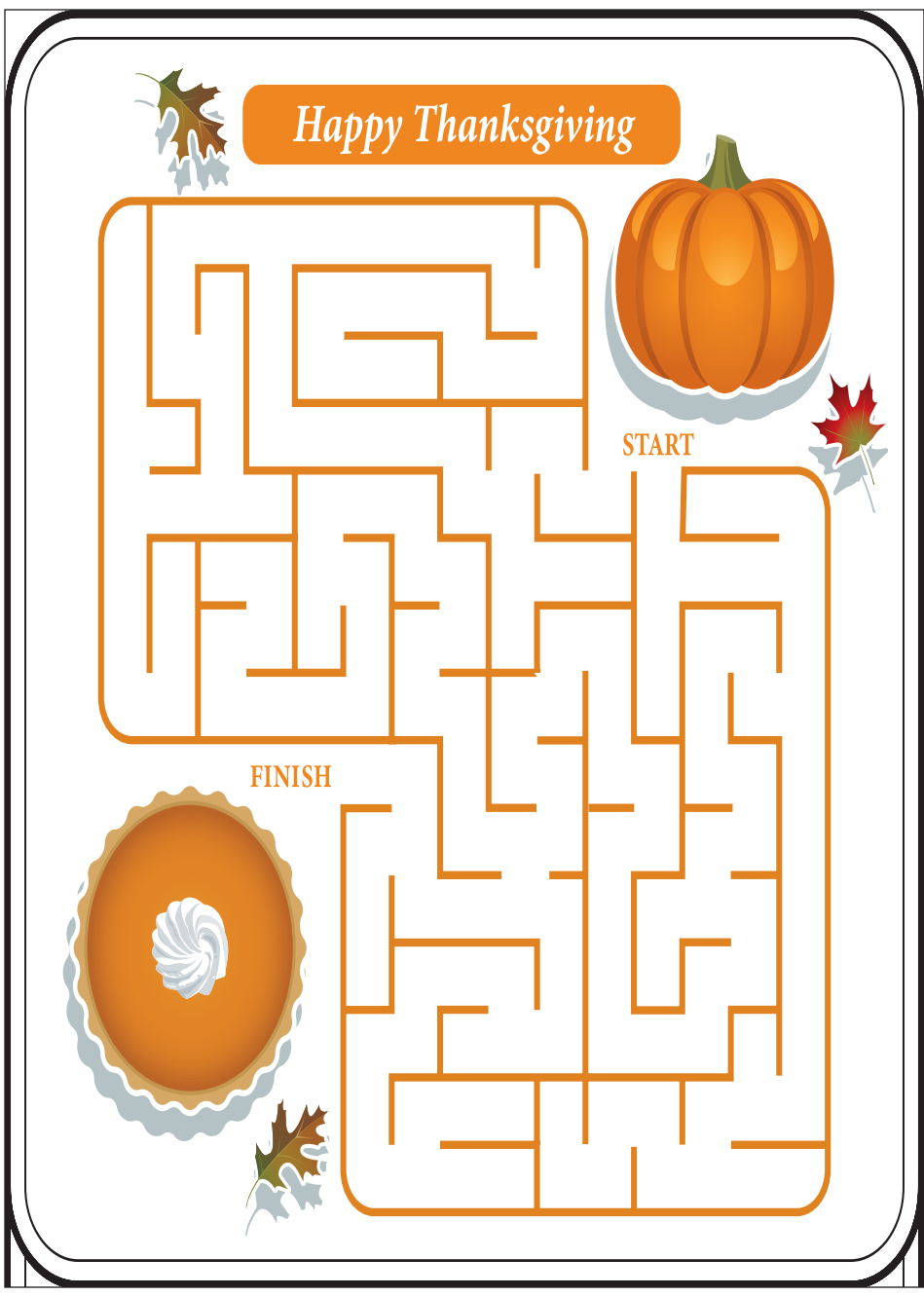

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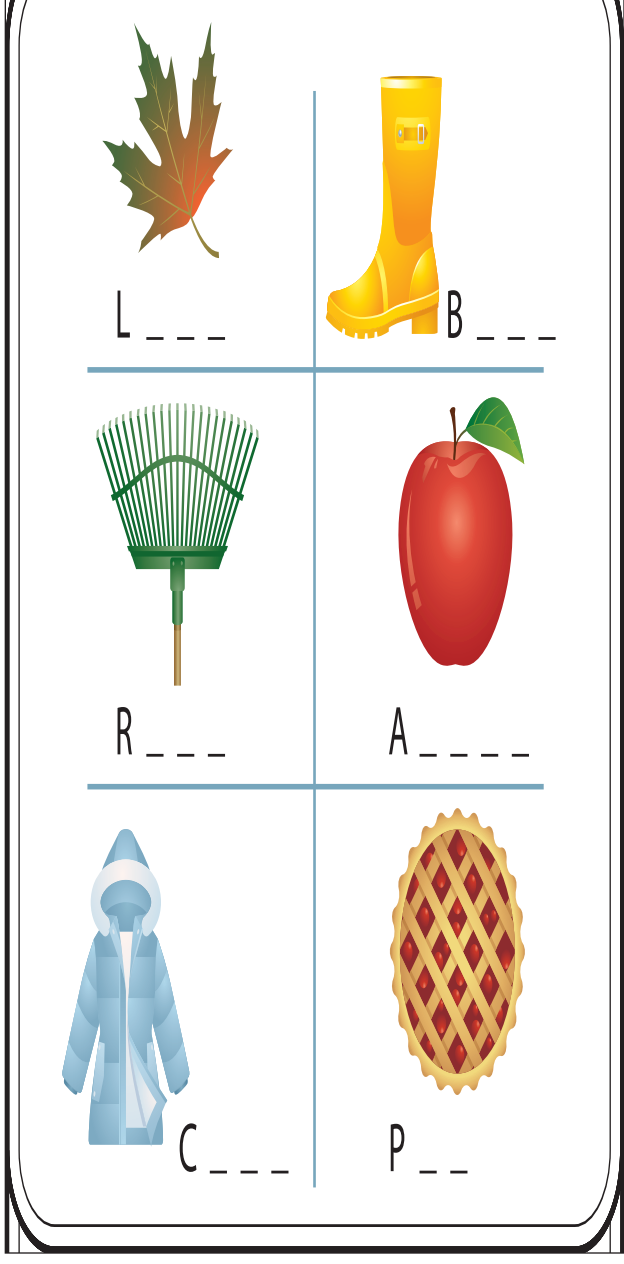
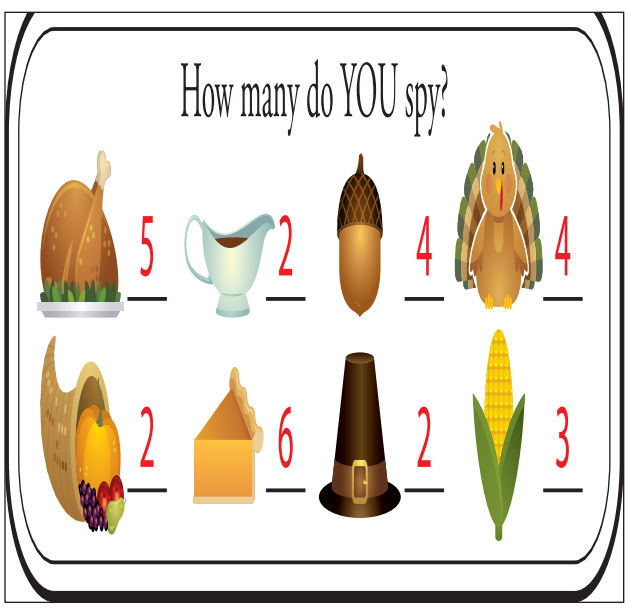




***Answers to p. 6A**















HAPPY THANKSGIVING

As we pause to give thanks for all of our blessings, we count friends like you among them.



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