

Second Grade Style

Recipe by Faith Yonkers, Beach Elementary

First, I would defrost the turkey. Next, I would remove the giblets and rinse off the turkey with water. Then poot the turkey on a pan or in a bakeing bag. I would serve it with mash ptaytos, gravy, salt, pepper, butter and souer cream. Last serveit to everyone!

Recipe by Daimian Sawyer, Beach Elementary

Step One first I would defrost the turkey. Step two You take out the gidlets. Step # three you rinse the turkey. step # fourt then I would get a big firieing pan and I would kook it in the firieing pan in the oven and win it's dun kooking in the firieing pan and in the oven you let it kool off and win it's dun kooking you can eat the turkey and wen it's gon you say that was good.

Recipe by Andelyn DeRouin, Beach Elementary

Frst, I woul defrost the Turkey. then you cut the Turkey oqen and tack the giblets out. Then pot the stufing insiyd the turkey, stuf it stuf it a stuf it until it is stuf all up and then you pot the turkey in the uven and you let it cook. Then you tack the turkey out and you have a turkey.

Recipe by Isabelle Freeland, Beach Elementary

#1 Take the turkey out of the freezer and place it on the table to though out.
#2 set the timer for a coppole of ours and when the timer rings open the oven door and place the turkey into the oven and set the timer aain so when it rings you will have a dilishos turkey to eat.
#3 Then let it cool for a half an our and then you can eat it.

Recipe by Sarah Bisson, Shettler Elementary

First you get the treky out of the frig.
Then you got to cook it in the uvin.
Now you put it in the uvin put it in for 80 miminits.
And you take it our now you let it rest.
Then you cut it up
Now you put on your plat
Then you put the stuffing in it.
Now you can eat it.

Recipe by Taylor Bush, Shettler Elementary

Go to a turkey farm.
Then go home and thaw the turkey.
Grill the turkey.
Set the grill for 37 min.
36° F
Then you let it cool.
Then you and your family can eat the turkey.

Recipe by Malakai Carr, Shettler Elementary

First you get the turkey from the store
Next you the you wash it with warm water.
Then you put it in the oven for fourty minutes.
Then you take it out of the oven.
Next you get a meat thermomerter then stick it in.
Then you stuff it.
Then you put the gravi on it. Then you can to eat.

Recipe by Ethan Flores, Shettler Elementary

First you buy the turkey.
Then you spriy the turkey with whter.
Then you put the turkey in the ovoid for about 30° F minuts.
Then you cuk see if it is hot or cool.
My dad cuts the turkey.
Then we eat the turkey and have a good time.

Recipe by Connor Hallberg, Shettler Elementary

You hafe to buy the turkey
You hafe to wash the turkey
You need to put it in the uvin and the temperature 130F and than win it is rady to ate we all sit at the tabol.

Recipe by Blake Kleyn, Shettler Elementary

My Papa get's it Ferosen
My papa get's it from mijes
Then my papa put's it in the stove.
Then my papa put's solt on it.
Then my papa put's for 1 ower.
Then my fale wait's
Then it's dan.
Then He put's on the tabl.
Then we eat it up
Then we aer dun with it.

Recipe by Allyia Kretschmar, Shettler Elementary

First you gite a turkey. Forth you stuf it with mash butato. You pot appuls and carits orownd it and other vechtubuls. And you put garlic and sining on it and a bit of corn to. Then you put turkey sos on it. Then all my faimule comes and we enjoy a happy thanksgiving.

Recipe by Blaiyn Kulczynski, Shettler Elementary

Get a turkey from walmart about 20 pounds.

If the turkey is frozen let the turkey thaw out.
Once the turkey thawed owt stuff the turkey.
Then wash the turkey.
Then set the grill to 300 o f for about a half en hour.
Then take the bones out.
After that cut the turkey.
Then feed it to your family.

Recipe by Makayla Lillmars, Shettler Elementary

Buy a turkey at the mall.
Wen you get home you wash it
You put salt and peper
You put stuffing in the turkey.
You grill it for 1 hours.
You put turkey sus
You put apples around the turkey
You will eat it.

Recipe by Zach Pray, Shettler Elementary

You go to Wallmart.
You go get the turkey.
And you go check out.
And then you go home.
When you get home you need to whash.
Then you cooke the stufing
Then you cooke the turkey for 200°F
Then you pop it out if you don't it will burn,
Then you eat it. And that is how you make a turkey.

Recipe by David Ross, Shettler Elementary

First you buy a turkey at a store.
Now you wosh it
Put it in the ovine for 300 ° F but olen oepn when it is 7 hours.
Then you tack it out and cut it oepn to git the bad stuf.
Then you stuf it.
Then you srve it.

Recipe by Maria Skeans, Shettler Elementary

First you buy the turkey.
Then you let it thaw.
You clean it.
Once you clean it you stuff it.
Then put it in the oven for about half hour and 200° F.
Take it out of the oven and get ready to eat some turkey and pumpkin pie.

Recipe by Brian Steward, Shettler Elementary

you go to the store wcmcte to get the turkey
you get the turkey wet
my dad trns it to 99 minutes.
The turkey is cooking still.
Then my family cumes to my howse.
Then the turkey is dune.

Recipe by Makenzie Stone, Shettler Elementary

You have to git it from the store.
Then you have to put it in the fresr for a day.
You have to put a tempther in in for 230°F.
Then you have to put it in the ovin for 230°F.
When it's done you git it out then you put the tempther out of the turkey.
Then we eat turkey, mach ptatowe and greed dens, corn, ham.
My dad and my mom and my grama and grapa eat the turkey.

Recipe by Zakary Wessels, Shettler Elementary

Get a turkey that's 40 pounds
Clean it up.
Put it in the uvin for 1 hour 110°F.
Then you are ready to eat.

Recipe by Charlie Swartz, Shettler Elementary

We buy the turkey from meijer.
Then, we put stuffing and salt, pepper and garlic.
The degrees is about 400.
Then, we put the turkey in the oven for 1 owr.
Then I take it out of the oven.
Then I put it on the table.
Next, I chop it up.
Last, you have a nice thanksgiving.

Recipe by Olyvia LaBudde, Shettler Elementary

First get a turkey.
Cook it in the oven.
Get the right tempetcher.
Get the turkey out of the oven.
Then put it on the table.
Then eat.

Recipe by Noah Fairfield, Shettler Elementary

First, I would go to the stor and get the turkey. Next, I put it in the oven. I would tourn it to 100 degrees. Last, I would stuff it whith stuffing then I would put solt and peper on it. Then we eat it.

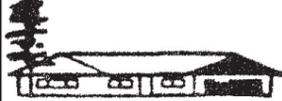
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