

# 2nd Grade Style



## Recipe by Hunter Ross, Shettler Elementary

First, I would put it in for 60 minits. Next, I would cut it open. Third, I would put stuffing in it. Last I would eat it.

## Recipe by Henry Swartz, Shettler Elementary

First, I would put the stuffing in the turkey. Next, I would cut the meat off the turkey.

## Recipe by Andrea, Calvary Christian School

First you find the turkey. Then you can put spices and things around it. Like apple juice, gravy and things like that. Then you preheat the oven to the right tempetcher. When you take it out, you are ready to have a nice Thanksgiving!

## Recipe by Oakleigh Chase, Shettler Elementary

First, I would cook the turkey. Next, I would cook the potatos. Then I would cook the bred. Then I would cook the cheese potatoe then the stuffing and then the piy.

## Recipe by Destiny Dodson, Shettler Elementary

First, I would get it from the store. Then, I would put the turkey in the oven and cook it for two minites. Lastly, I would take the turkey out of the oven and eat it and slice it up.

## Recipe by Parker Wood, Shettler Elementary

First, I would put some salt on it. Next, I would put it in the oven. Third, I would see if it was hot enough. Lastly, I would take it out and eat it.

## Recipe by Dezare Yeiter, Shettler Elementary

First, I would put the turkey in the stove. Then I would take the turkey out and take the fethers of the turkey. then I would leva it in there for 500000 hours. Then I would take it out and eat it up.

## Recipe by Alec Cutter, Shettler Elementary

First, I would take the feathers off. Second I would cook it for 8 minets. Then I would put some barbiqau sause on its legs.

## Recipe by Aaron Sander, Shettler Elementary

First, I would shoot a turkey. Next I would get the feathers out turkey. then I would stuff the turkey. Fourth I would put it in the oven for one hour. then we would eat the turkey up.

## Recipe by Tyler Meisch, Shettler Elementary

First, buy a turkey. Next, put it in the uvin! Then put the uvin at 400 degrees. Lastly, it is ready to eat.

## Recipe by Aaliyah Saylor, Edgewood Elementary

First turn the oven to 2 degrees. Get salt, pepper and salad. Put the turkey in the oven for 3 minutes. Take it out. Put it on a plate. Put the salad around the plate. Put the pepper and salt on the turkey. Then you cut it and eat it up.

## Recipe by Taylor Beaune, Edgewood Elementary

Buy or kill a turkey. then you bake it for 1 hour until it is crisp. Don't forget the carrots. The carrots make the flavor for the turkey. You can eat the carrots. It is very good with the carrots. Happy Thanksgiving to everyone!

## Recipe by Bryce Delavern, Edgewood Elementary

I get the turkey from Meijer. Then I put it in the oven at 5° degrees for 10 minutes. Make sure it is done. If it is done take it out. Then decorate it. If you want put the carrots on and onions. Then pass out the drinks. Have a happy thanksgiving!

## Recipe by Jessica Paquin, Edgewood Elementary

I kill it first then. I cut it open then I put. Vegetables in it then I put vegetables around it then I put salt and pepper. Then I put galic onit then I put pumpkin seeds. And lemont cook for 2 hours at 100 degrees.

## Recipe by Wayne Gannon, Edgewood Elementary

Buy a turkey from the store. Take the skin off. Put it in the oven for 15 min. cut the bones out. Eat it up. Clean up the mess.

## Recipe by Cassie Kohnke, Edgewood Elementary

get a good turkey  
put flour on it  
put it in the oven  
10 min.  
332 degrees  
get it out  
cool it down  
put carots on the side  
cut it  
"have a good thanksgiving everyone"

## Recipe by Landon Jacobs, Edgewood Elementary

First go into the woods and get the turkey. 2. Clean off the feathers. 3. Then put it in the oven and set it to 165 degrees. 4. Then take it out of the oven then eat the tasty turkey.

## Recipe by Jillan Walker, Edgewood Elementary

I will serve it at the table. I will get it from the forest. I will serve it with honey and some sugar. I will cut it in half. I will stuff it with carrots. I will decorate the table. I will cook it for 30 minutes. I will use same spices on the edges of the turkey.

## Recipe by Isaiah Tervree, Edgewood Elementary

First I will shoot it out in the woods. Then I will bring it home. Then take off the skin and put it in the oven for 50 minutes. Then take it out to eat. And clean up your spot.

## Recipe by Kristen Lord, Edgewood Elementary

1. first get your turkey from the store. 2. Put seasonings on it. 3. Squeeze lemon juice on it. 4. Take a q-tip and put pineapple on the turkey. 5. Cook it to about 100 degrees for 30 minutes. 6. Check if it is done when it's been 5 minutes if its good take it out of the stove. 7. Next squeeze pineapple juice on the turkey. 8. Put onions on the turkey. 9. Then cook it for about 1 minute. 10. Then put the turkey on a big plate. 11. Put the turkey on the table. 12. Cut the turkey and get the bones out. 13. Eat the delicious, yummy, sweet, looking turkey!

## Recipe by Austin Wilson, Edgewood Elementary

1. put the turkey in the oven at 50 degrees for 5 minutes  
2. Take it out 3. Put the ingredients on 4. Put it on a plate 5. Add decorations 6. Cut it up 7. Put it on your plate 8. eat it up

## Recipe by Isabella Myers, Edgewood Elementary

First I will get a turkey from the store. Then I will get a pan to cook the turkey I will put the temperature at 200 degrees. I will cook it for 3 hours. I will not stuff the turkey. I will put the turkey on a plate. I will serve it in my kitchen.

## Recipe by Brook Johnson, Edgewood Elementary

Put it in the oven for 16 minutes.  
I take it out of the oven wenitis done  
I put ito on the table  
I eat it up  
I clen it up my mess.

## Recipe by Trevor Wahl, Edgewood Elementary

kill it.  
Put it in the oven at 100 degrees.  
Put it in for 50 minutes  
Take it out  
Put salt on it  
Put it on you plate cut it  
Eat it up  
Clean it up

## Recipe by Megan Bush, Edgewood Elementary

Kill a turkey  
Take off the feathers and skin off  
Put it in the oven for 15 minutes  
Decorate the turkey if you want to  
Then eat it up  
Clean the mess up

## Recipe by Robert Deewaard, Edgewood Elementary

you kill it  
add salt and pepper you put carrots on it  
cut the turkey how you like it  
I will serve it at the table  
Happy thanksgiving  
To everybody

## Recipe by Jordan Summerville, Edgewood Elementary

I boil the water. 2. I put a 3. Slice of butter. 4. I put the turkey in the pot. 5. Slice the turkey. 6. Put the turkey on the plate.

## Recipe by Dakota Mitchell, Beach Elementary

Ingredients: you need a turkey a tooth pick and a stove. First you put the turkey in the stove then you cook it in for 350 Dg when that's don you put the tooth pick in the turkey you feel the tooth pick if it's warm then that's done if it's cold you put the turkey back in.

## Recipe by Blake Hepworth, Edgewood Elementary

My grandpa will get a turkey turn the oven to 105 degrees stick a temperature in the turkey cook the turkey for 1 hour.

See how hot the turkey  
Put some salt on the turkey to make it better  
Then eat it.

## Recipe by Jac'lee Stromberg, Beach Elementary

Ingredients: Get the turkey then put it in the ofen then take some butter then get seesonyn. 1. Go to the stor and by the turkey. 2. Put the turkey in the ofen for 1 hour. 3. Get some butter then get a butter nife yoos the nife to put the butter on the turkey. 4. Get some seesonyn than put the seesonyn on the turkey. 5. Now the turkey is redy to eat jus put the turkey on the plate.

## Recipe by Conner Sullivan, Beach Elementary

you will need: a turkey  
1 egg  
½ cup flower  
butter  
Derrections  
Bake the turkey for 1 hour then cut it.

## Recipe by A. J. Eikenberry, Beach Elementary

you need to bey a tutkey  
you need to put it in the uvin  
now wait for a hour mayby 2 hour.

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## Recipe by Hunter Vermeulen, Beach Elementary

Ingredients: you'll need salt and peper a turkey too. And stuffing too. Directions put the turkey in the uven but make sher it's 35° to grees. Befor putting the turkey in. Then wait 1:30 minets then take it out. And put the stuffing in, Then kut it up. And put the salt and peper in. then eat it.

## Recipe by Autunm Sharion, Beach Elementary

You will need: turkey, died panj stake sesening and salt.

Directions: oil the pan. Set the ovan for 350 digrees. Put the turkey in the pan. And put stake sesening and salt on the turkey. then put the turkey in the ovan for 35 to 40 mins. Then take it out and walla you have a Thanksgiving turkey.

## Recipe by Jacob Schuitema, Beach Elementary

First you haf to buy a turkey. 2. Then you haf to turn your uvin to 350 dirgres 3. You put the turkey in the uvin. 4. Then you wate for 55 midins. 5. Got the turkey out of the uvin. 6. Put salt and peper on it. 7. Pout the turey on the table. 8. Eat.