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# TALKING TURKEY

**Recipe by Chris, Calvary Christian School**

Buy terky. Add minst garlick time bayleaves 5 stocks selery cearts bag cook in terky roaster for 1 and a half hour. Serve time in a minits. Make stuffing on stove top. time to eat. Serve with stuffing patoes cranberry saws fruitsailid.

**Recipe by Eden, Calvary Christian School**

If I was going to cook a turkey I'd go to a store and by what I need and start cooking with sauce spices and mix it and boil it for 20 minits.

**Recipe by Catherine, Calvary Christian School**

If I was going to cook a turkey I'd go to a store and by what I need and start cooking with sauce in a pan. and put the turcky in the ofin to cook for 10 minits. and make stuffing I hope that's yummy I would take the turky out of the ofin and put it on a plat and put it on the table. Go get the stuffing and put that on the table that's gon to be yummy. whele eat it all up I hope we have no leftovers left at all.

**Recipe by Joel Walker, Calvary Christian School**

I would make it realy spicy. And a lot of hot sause. I would put it in the oven for H20°.

**Recipe by Larissa, Calvary Christian School**

I will get a turkey. I wald by then I would take the jiblets out then I would put it in the oven for 100 minites then 100 degres after I would let it cool then add 10 mints and then were done.

**Recipe by Raj, Calvary Christian School**

If I would cook a turkey. First hot water and flower and turkey. Second clean the turkey and cut it and put it in a pot. Last but not least, put it on a plate. and put stuffing and take the feather and tata! theres my recipe.

**Recipe by Gabriella, Calvary Christian School**

If I cooked turkey the side would be yummy potatos and good corn and other yummy food then when it was time to go I would give the children treet bags. The end.

**Recipe by Kendon, Calvary Christian School**

Lot of spice and stuffing in side. I will shoot the Turkey. and cook it. I ate putatose with it. then I will have pie with ice cream. The end.

**Recipe by Luke, Calvary Christian School**

My family gets there turkey from Meijers. this year the turkey was realy yummy because my dad cooked the Turkey on the grill called the big green egg. The end.

**Recipe by Lilly, Calvary Christian School**

If I made a turkey I would bye it at the store. Then I cooked it in the oven. And make it axtra spicey. And I would put stuff in it. Then I would put it on a huge tray. And surve it with lettuc. Then we would eat it up. And I would be yummy!

**Recipe by Ava, Calvary Christian School**

buy a turkey at a shop. put it in the oven 7 min 489° when it's done. put lettes on the both sides and put candberry sos on the turkey. now your done your Thanksgiveing diner is done.

**Recipe by Cade, Calvary Christian School**

If I cooked a turkey. This is what I would make it extra spicy and add flavor. Cook it on a tray. Then I would mix patatoes in it. Add parsly then add veggies. Add sauce then serve.

**Recipe by Ryan Freres, Beach Elementary**

We get a turkey at the store. then we thaw it and clean it. spray the turkey with butter and salt it. Make stuffing and stuff the turkey. put the turkey in an oven bag with some flour. Bake turkey at 350° until timer pops up.

**Recipe by Orion Pearson, Beach Elementary**

Take out the turkey let the turkey get hot. Put the turkey in the oven. the turkey in the oven the turkey have to on 450 let the turkey be in there for 3 houers. When you get the turkey out let it cool for a little bit. You want to make sure the turkey will not make you not good Eat the turkey.

**Recipe by Cayden Wiltenburg, Beach Elementary**

First, go get the turkey and let it thall out. Second, open the uven and put the turkey on 450 degres. third, wate for 3 howrs then take it out. Fourth, put the turkey on the table. fifth, make sure the turkey is nis and crisb and joosy. Finuly, you made a turkey.

**Recipe by Mackenzie Rayne Morren, Beach Elementary**

First, get the turkey out of the freezer. Secend, place the turkey on a pan. Third, put some spices over the turkey. Forth, let it thaw! put the turkey in the oven till it is almost as hot as a grill. Fith, take it out of the oven and let it cool. Sixth, eat it!

**Recipe by Aiden Hascher, Beach Elementary**

Frist get the turkey out of the freezer. Seckent let it thow out. Third put the stuffing in it. Forth bake it. Fith take it out of the oven. Sickes let it coll down. (Tip don't let it coll down to mush or it will be cloud.)

**Recipe by Dakota Eikenberry, Beach Elementary**

first find a miken sechen cookit poot it in the often only 30 owers then is made

**Recipe by Nyda Vanderschaaf, Beach Elementary**

You need turkey and gello enye color and stuffing and spising 1 min then check over it if the stove is to small nele down and if it is finisht take it out and set it on the table for one minit.

**Recipe by Autumn Lanore, Beach Elementary**

First you go to the freezer  
 Secent you need a pan  
 third you need a turkey  
 fouth you need stuffing  
 fith you need to put the turkey in the avin  
 six you need to wate for a cupll of minutes  
 seven you take it out Avin  
 8 you need to go over to the frig and get meltid buter  
 nine you need to put the buter on the turkey  
 ten you need to eat it have a happy Thanksgiving everybody.

**Recipe by Eli Pickard, Beach Elementary**

First you need a turkey. Secent you need a pot of hot water for it to thol it out  
 third wen it's thod you bake it forth at a 450° tempuge in the oven. Fith take it out of the oven wen it's done. Six put it on a plate and serf it. Seven Eat it. have a happy thanksgiving.

**Recipe by Emma Garrow, Beach Elementary**

First get in the freser a get a turkey and wat for it to tha then put it in the oven and get a pan leve the turkey in the oven at 450 dagres then take it out and put it in the pan and put water and spice and stuffing and seceining and kut it then eat in and then say it was very good willy good so good

**Recipe by Sarah Foy, Beach Elementary**

First, go over to the fresr to get the turkey. Second you set the oven for only 450. third you pot the turkey in the oven.

**Recipe by Alex Barnhill, Beach Elementary**

First, you need a turkey.  
 Second, you need an oven to bake the turkey.  
 Third, you need a baseter.  
 Last, you need some one to share it with. happy Thanks giving!

**Recipe by Chase Campbell, Beach Elementary**

You ned a turkey and a pot or pan you pout stuffing in the turkey you het the turkey for 170 Faronhingt you let the turkey sit for 7 minits nekts you cut it on a cut in pan.

**Recipe by Freyja Wanneke, Beach Elementary**

Get the turkey out of the freser. Let it thaw out. Add some spices,. Put the oven on 450 dgrese. Put the turky in the oven. Roust the turkey for three and a half hours. When the turkey has been in the oven for three and a half hours, take the turkey out of the oven. And there you have a Thanksgiving turkey!

**Recipe by Ella Curtis, Beach Elementary**

First get it out of the frigid. the turkey secemt pid in the stuffing. git a turkey  
**Recipe by Kassie Doremire, Beach Elementary**  
 Turkey stuff it sesoning  
 3 and a half hours gravy  
 put in ovin for 103 minits  
 then you por on gravy on  
 you let it rest for  
 21 minets the  
 you eat and have  
 a good feast!  
 Happy thanks giving  
 The End!?!?!?!?