

# How to Cook a Turkey

# 2nd Grade Style

Thanksgiving leftovers from the December FAN



## Recipe by Krista Posthumus, Shettler Elementary

Step one, we buy our turkey from the store called Walmart.

Step two, we take our turkey back home.

Step three, we thaw our turkey.

Step four, we take our turkey out of the bag.

Step five, we preheat the oven to 100°F.

Step six, we stuffed the stuffing in the turkey.

Step seven, When the hour is done, we put our turkey in the oven.

Step eight, When the turkey is done in the oven we take it out and my mom cuts it into pieces.

Step nine, My mom hands potatoes and the turkey out.

Step ten, My family gets to eat our potatoes and my turkey.

## Recipe by Tyrone Rule, Shettler Elementary

First hunt a turkey.

Next stab the fur.

Third put salt on the turkey.

Four put the turkey in the oven for one hour.

Five take it out.

Put a thermometer in it.

If it is hot eat it.

## Recipe by Avery Smith, Shettler Elementary

We go to Meijer to get the turkey.

We then take the turkey home to put it in the oven.

When we put it in the oven we set it to 11 minutes and 59 seconds.

When it is done we put the turkey on our table.

Now are families and friends eat our turkey.

When the turkey is finished we then thank Thanksgiving for making us be thankful.

## Recipe by Baylie Thomas, Shettler Elementary

First you have to go get a turkey at the store. Then when you get home you have to peel the turkey and you'll have to leave the turkey in the oven about 20 min. Then you can eat it. It will be really good.

## Recipe by Cameron Weaver, Shettler Elementary

I get it from a turkey store.

I unfreeze it with cold water.

I stuff it with bread.

I rapet in tinfoil.

I poof it in a baking pan

I poof it in the oven

I cook it at 100° F minutes.

I take it out then we eat it.

## Recipe by Tyler Conrad Zimmerman, Shettler Elementary

First you go to a store

Then you go buy a turkey

Third you turn the oven to 629° F.

Fourth you put the timer to two hours.

Fifth you cut the turkey up.

Sixth you eat it up

The turkeys name is bob.

## Recipe by Corbin Achterhof, Edgewood Elementary

First get 5 pounds of turkey. Second you need some salt. Put pieces of ham and bacon. Finally cook for 5 minutes at 50 degrees.

## Recipe by Lee Ann Carigon, Edgewood Elementary

12 pound turkey

2. Gravy

bread

2 cups of butter.

First put the turkey into the pan. Then butter the turkey. Next cook the turkey for 12 minutes. Last eat the turkey.

## Recipe by Joey Coonrod, Edgewood Elementary

First, put turkey in the oven. Cook it at 50 degrees for 6 minutes. Next put ham and cheese on it. Put tomatoes and bacon on it. Finally eat it.

## Recipe by Jacob Danicek, Edgewood Elementary

First get stuffing and salt and pepper and seasoning and carrots and corn. Next get a 40 pound turkey. Second put stuffing in the turkey. then put carrots, corn, salt and pepper on the turkey in oven for 3 hours.

## Recipe by Noah Findley, Edgewood Elementary

First get a turkey. Second melt the butter. Next pour the butter on the turkey then put salt and pepper on the turkey. 18 pound of turkey. Last you put the turkey in the oven and put the temperature on 130 degrees. Then when it's done you eat it up.

## Recipe by Sofia Gonzolez, Edgewood Elementary

First put turkey in pan. Second put pickle juice on it. Next bake in oven 10 minutes, Finally enjoy.

## Recipe by Jason Griswold, Edgewood Elementary

A turkey that is ten pounds, whip cream, cheese, butter, stuffing, salt and pepper. First get a ten pound turkey. Next, put whip cream in the turkey. Last put butter and cheese on turkey then cook and eat.

## Recipe by Zachary Hazekamp, Edgewood Elementary

First, cook the turkey. Second, put salt on it. Third, put stuffing in it. Next, put flour on the turkey. Then, put the turkey in the oven for 5 minutes. Finally, eat and enjoy.

## Recipe by Gabrielle Huffman, Edgewood Elementary

Ingredients: 9 pounds of turkey, stuffing, seasoning

First, go to the store and buy a turkey. Second, drive home from the store. Third, get all the ingredients you need. Next, put your stuffing inside your turkey. Then, cook your turkey. Next, take your turkey out of the oven and put your seasoning on it. Then, put your turkey back in the oven. Set the oven for 45 degrees. Finally, take your turkey out of the oven and eat it.

## Recipe by Thomas Pham, Edgewood Elementary

Get a turkey. 20 pound.

Stuffing

Lemon

Salt and pepper

Seasoning

Slice of carrot

150 degrees oven

Black olives

First put the turkey in the oven. Put it at 150 degrees. Then take it out and put ten carrots and black olives.

## Recipe by Madison Reames, Edgewood Elementary

100 pounds of turkey, butter, meat, chicken.

First butter the turkey. Next put meat on the turkey. Next put chicken on the turkey. Finally eat the turkey.

## Recipe by Madison Rogers, Edgewood Elementary

Ingredients two pound turkey stuffing salt and pepper. First stuff the turkey. Second, cook the turkey at 130 degrees. Third, take it out of the oven. Next, let the turkey cool for five minutes. Last, cut and sprinkle salt and pepper on it. Finally, eat and enjoy!

## Recipe by Aaron Sherr, Edgewood Elementary

I like 1 pound turkey. First, hunt the turkey. Second, take the feathers off. Next, put stuffing in turkey. Then, put turkey in oven. Last, take turkey out of oven. Finally, enjoy your turkey.

## Recipe by Amber Split, Edgewood Elementary

How to make a turkey. First get a big turkey. Second cook it. Next put something like butter or/and gravy if you want. Then put stuffing in it if you want. Last put it on the table. And eat it!

## Recipe by Matthew Stiles, Edgewood Elementary

First you have stuffing and butter and turkey and a pan. Then you put the turkey on the pan then you put it in the oven. Then have it in there for thirty minutes. Then we have a feast.

## Recipe by Camryn, Edgewood Elementary

Shoot a turkey

Take pictures

Cook it

Eat it.

## Recipe by Travis, Edgewood Elementary

First you start with a turkey.

Then you bake it for 200 minutes.

Then you wait.

Then you take it out.

Then you eat it.

## Recipe by Alex David Hosko, Edgewood Elementary

To start with kill it and stuff it. Second bake it for 30 minutes and if it isn't done bake it for another 30 minutes. Then cut it. Third share it with your family and have a good time with your family.

## Recipe by Jeff Haynes, Edgewood Elementary

How to make a turkey

It takes 3 hours to make the turkey. When it's done then you eat the turkey and have fun with your family members.

## Recipe by Andrew, Edgewood Elementary

Turkeys have ham in them. My mom cooks turkey. Be careful turkeys can hurt you. Turkeys have stuffing. Watch out! Turkeys run across the road.

## Recipe by Zech, Edgewood Elementary

First you buy the turkey.

Second you cook the turkey.

Third you cut it up.

Finally you get plates.

Then you eat it up.

## Recipe by Dillan, Edgewood Elementary

First you buy the turkey.

Second you put it into a fire for 11 minutes. Then you cut it into slices.

Third you put in ingredients.

Finally you cook it for 20 minutes. Then you let it cool down. Then you can eat it.

## Recipe by Todd, Edgewood Elementary

First I go out to kill the turkey with a power bow and arrow. Then I gut and pluck the feathers. I put it in the oven for 60 minutes. Then I stuff it.

## Recipe by Caleb, Edgewood Elementary

First you kill the turkey. Second you cut the head off. Third you pluck the feathers. Fourth you take the guts out. Finally you cook the turkey about three hours.

## Recipe by Remington Lee Wicke, Edgewood Elementary

Kill it.

Bring it.

Clean it.

Cook it.

Stuff it.

Get a plate.

Eat it.

Love it.

## Recipe by Avery Wilks, Edgewood Elementary

Ingredients: 5 pounds of turkey salt – pepper. First, cook the turkey at 30 minutes until golden brown which is 30 minutes. Then cook potatoes and corn, Finally you eat it.

## Recipe by Hanna Workman, Edgewood Elementary

First, buy a turkey (3 pounds). Second, get a lemon and chili powder and butter and put it on the turkey. Then, cook it for 25 minutes at 150 degrees.

## Recipe by Jazmyn Gomez, Edgewood Elementary

Turkey

Stuffing

Barbecue sauce

Water

Ketchup

Cheese

First you put stuffing in the turkey. Next you put barbecue sauce on and water and ketchup and cheese. Last you put the turkey in the oven for 40 degrees. Cook it for 40 minutes.

## Recipe by Liberty, Edgewood Elementary

Buy a turkey

Cook it for a minute or 30 minutes

Let it cook down

Then stuff the turkey

Wait for a minute to eat.

## Recipe by Angelona Knowles, Edgewood Elementary

First you buy it.

Second then you cook it for a minute.

Then you eat it.

## Recipe by Emily, Edgewood Elementary

First kill the turkey.

Second take all the feathers off.

Third bake the turkey.

Fourth take the turkey out of the oven.

Fifth cut the turkey.

Finally eat the turkey.



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