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*Stop in soon!*

# Turkey Recipes

## Second Grade Style

**Recipe by Jocelyn Mattson, Edgewood Elementary**  
First you take the feuthers off. Wash the turkey. Then you put the turkey in the oven. Then you take it out. Let it cool down. Then eat it.

**Recipe by David Bidigare, Edgewood Elementary**  
First I buy it. second we wash the turkey. Then we cook the turkey. Next we stuff the turkey at last we eat all the turkey.

**Recipe by Hunter Leonard, Edgewood Elementary**  
My mom finally plucked the turkey. Lanc’s dad cooks the turkey.

**Recipe by Shelby Krantz, Edgewood Elementary**  
Pluck it. Then stuff it with anything. Cut off the head. Cook it. Put spices on it. Carrots on the side and lettuce. Then eat.

**Recipe by Emma Ruch, Edgewood Elementary**  
First thing you do is pick off the feathers. Second thing you do is kill it. Then put salt and pepper on it. Next put it in the oven. Finally stuff it. Then eat it.

**Recipe by Tatum DeCaan, Edgewood Elementary**  
First I kill it. Then pick it up and bring it to the house. Put it on the kitchen counter. Take off my gloves. Then cut the head off and pluck the feathers. Put it in the oven for 33 minutes. Put pepper on it and salt on it too and breading on it too. Put it on the plate and cut it to bring it to the family.

**Recipe by Lexi VanDonkelaar, Edgewood Elementary**  
First me and my Dad find a turkey. Next we pluck the feathers. Finally we cook the turkey. Then we eat the turkey.

**Recipe by Wesley Hutson, Edgewood Elementary**  
First you hunt and kill one. Then bring it home. Next you cook it. after that you eat it.

**Recipe by Sean Gieske, Edgewood Elementary**  
First you look at it. Then you cut off his head. Then you cut off his feathers. Then you cut off his skin. Then he is dead. You set the oven for the right time. And you put it in the oven. Then you cook it. You take it out and put seasonings on it. Then you eat it. Then it’s gone. The end.

**Recipe by Montay Cooper, Edgewood Elementary**  
First find one then kill it. Then pluck the feathers. Next bake it. Last cut it.

**Recipe by Jesse Eppard, Edgewood Elementary**  
I cut it. Then tape it. Boil it. Then eat it.

**Recipe by Brayden Chappel, Edgewood Elementary**  
Buy the turkey. Stuff the turkey. Then pop it in the oven.

**Recipe by Kaleb Pulliam, Edgewood Elementary**  
First you buy it. Next you put it in the oven. Then you put stuffing in it. Last you eat it.

**Recipe by Austin Tyler Hanis, Edgewood Elementary**  
First kill the turkey. Then pluck it. Then you cook it. Then you stuff it. Then you put salt and pepper on it. Last you eat it.

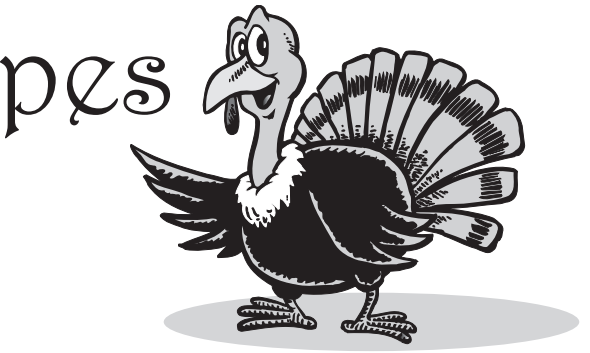
**Recipe by Danielle Laraby, Edgewood Elementary**  
You shoot it. You pluck the feathers off. Then you cut it. Then you cook it. Then you eat it.

**Recipe by Gage Wahr, Edgewood Elementary**  
You shoot it. Then you pluck it. Bake it. Then you cut it. Then eat it.

**Recipe by Kailee Sutton, Edgewood Elementary**  
First, you find the turkey and kill it or buy it at a store. Next, you take the different colored feathers off. Then you cut the plain turkey open. After that you put stuffing in the turkey. Fifth you put the turkey in the crockpot/stove for 20 minutes at 80 degrees. Sixth, you take the turkey out. Finally you eat the turkey and the rest of the feast like pumpkin pie, crandberry sauce, rolls, crutons, mashed potatoes and jello.

**Recipe by Hayden Winskas, Edgewood Elementary**  
First, find a good turkey. Second, cook turkey at 100 dgrees. Third, bring the turkey out of the oven. Fourth, cut turkey and put stuffing into the turkey. Then eat at table.

**Recipe by Destinee Amos, Edgewood Elementary**  
First, we go to the store and buy a turkey. Next, we put it in the oven for 1 hour and 90 degrees. Then, we stuff the turkey with stuffing. Fourth, make all the other goddies. Last, we all eat it together.



**Recipe by Whitney Ann Spinner-Nuvil, Edgewood Elementary**  
First, you have to buy a turkey. Second, you have to stuff it. Third, you have to put it in the oven for 50 minutes 80 degrees. Then, you set the table while the turkey is cooked in the oven. Last, you eat the turkey.

**Recipe by Matthew Danicek, Edgewood Elementary**  
First, we buy the turkey. Second, we put the turkey in the oven for 1 minut and 7 hours. Third, we get the turkey out. Fourth, we get the table set. Then, we eat it.

**Recipe by John Bruce Davis, Edgewood Elementary**  
First, I go to the store and buy a turkey. Next, we bring it home and cook it in the oven 1 hour. Then, we stuff it up with stuffing. After, let it cool down for 9 minutes. Now, enjoy!

**Recipe by Mecka DueBer, Edgewood Elementary**  
First, you buy the turkey. Second, you put the turkey in the oven. Third, put on 80 degrees for 50 minutes. Fourth you baste the turkey. Fifth, you get every body to gether.

**Recipe by Chloe Stroup, Edgewood Elementary**  
First, you go and hunt a turkey. Then, you give it to the baker so the baker can take the feathers off the turkey. After that the baker cooks the turkey at 40 degrees, and 2 hours in the oven, and puts some seasonings on it like M salt, salt, pepper, and garlik. Fourth, they take the turkey out of the oven and tast it to make shur it is reddy. Then, you put the turkey on the table. Next, the people come and take some turkey and have a happy Thanksgiving.

**Recipe by Patrick Richardson, Edgewood Elementary**  
First, I bought the turkey. I put the salt, pepper and a layer of butter and some stuffing in the turkey. Then put it in the oven for a hower at 50 degrees. Then take it out and eat it.

**Recipe by Justin Laus, Edgewood Elementary**  
First, buy a turkey. Then, stuff the turkey. Next, taste the turkey. Then take the stuffing out. Then cook the turkey at 80 degrees and for 30 minutes, then get other food. Then, have the feast.

**Recipe by Aaron Hoyt, Edgewood Elementary**  
First, get the turkey from the store. Baste it, then take the stuffing out. Next, cook the turkey as hot as the sun for 3 minutes. Last eat the turkey at the table.

**Recipe by Marissa Calderon, Edgewood Elementary**  
First, buy 1 turkey. Then pull the colerfull fethers off. Then stuff it with stuffing and put it in a crock pot for 30 minuts and 70 digreas. When it’s done wait so it can cool down. When it’s coold down you can eat it and have a happy Thanksgiving with other foods.

**Recipe by Andrew B. Fielstra, Edgewood Elementary**  
First, you buy the turkey. Second, you get all the plastic off of the turkey. Then, you thaw the turkey out. Next, put stuffing in the turkey. Fourth, you put it in the oven for one hour. Fifth you take it out of the oven. After that, you put it on the table. Last, you eat the turkey.

**Recipe by Gino W., Calvary Christian**  
Thise is how to cook a turkey. first gite a turkey cutit dib gite a big pan put the tutkey in the pot. Did make it from scratch. Put in the oven 5 hours. After it is dun, take it out of the oven, put butter. Din cutit after it is cook. Tastit cus it is very good. Half a Thanksgiveing cook corner and kacke ok Happy thanksgiveing.

**Recipe by Jack M., Calvary Christian**  
Me and my mom went shopping we got a turkey and we got potatos. And we got a crock pot. And we got vegetables. Me and my mom went to my Grandma’s house. And had a fun Thanksgiving.

**Recipe by Seth G., Calvary Christian**  
My mom cuts the turkey and gets the guts out and then she puts the stuffing then she puts it in the oven it takes hir 5 hours to cook it then wen it is dun she srvs it with potatos and corn then we eat it.

**Recipe by Elizabeth, Calvary Christian**  
First we by it from the stor my mom cooks it in the oven then after she cooks it we eat it then we go to my dads moms house for lunch then for super we go to my moms moms house its so good and very fun with al the people and I even have som cousins.

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