

How to Cook A Turkey



JEWELL

ELEMENTARY

Grady

This is how you prepare a turkey. You go out to your backyard and shoot one. Then, skin it. Then we season it. You put its head in the pot. Now the body in the pot. You stick it in the pot for 35 minutes. Then take it out with a wooden spoon. Then, you put it on a plate. Finally, everybody eats it.

Nathaniel

I would go to the store and buy a 10 pound Turkey and put Turkey seasoning on it with broth and put it in the oven for 9 minutes and take it out and put a little bit of water in it. I would cut it in half and put it in a big plate with mashed potatoes.

Bella

I would like to tell you how to buy a turkey dinner. First, you get your keys, lock the door to your house, and then you go to your car and drive to the store. Then, you go into the store. Next, you look for a turkey dinner. When you see one, grab it and bring it to the guy at the store and buy it. Then, he gives you a plastic bag and you bring it to your car. Then, you go in your car and drive to your house. Then, you put in the fridge. Leave the turkey dinner in the fridge for 20 minutes. Take it out of the fridge and set it on the table. Open the turkey dinner and put some of everything on all of the plates. Then, listen for the doorbell. When you hear it, invite your friends in, let them sit down, everybody says grace, and we all eat. Have fun reading my story. The End

Kaitlyn

If you are looking for a place to get a turkey you would get it at the store. How to cook a turkey. You would cook it 3 hours and let it cool for 2. You would make mash potatoes and gravy. Maybe even salad with ranch. For dessert you have a type of pie. Maybe even ice cream. Maybe even salami and cheese and crackers.

Ellie

We get a Turkey at the store for about 25 dollars. Then, we would pluck the turkey by putting it in boiling hot water and taking off its feathers. Then, we put it in the oven at 350 for 5 hours. We have to let it cool down, then we eat the turkey. Love Ellie.

Madison

If you want to know how to make a turkey you have to boil it in a bowl, put it in the oven, and let it sit there for about 5 hours. Then, when it is done you take it out of the oven and let it sit there for about 9 minutes. On Thanksgiving, we eat ham, turkey, mashed potatoes, pie, cake, and chicken. After dinner, we go out and hangout at a jump house plays. Then, we go to a restaurant for dessert.

Kyle

1. I would hunt for the turkey.
 2. Then, I would skin the turkey.
 3. Then, put the turkey in the pot for thirty-five minutes.
 4. Then, get it out of the pot and put it on the plate
 5. Then, cut it up.
 6. There is your Turkey for thanksgiving.
- The End

Gunner

1. Buy a turkey
2. Cook the turkey in your oven at 100 degrees
3. When it is done, stuff it with trimmings
4. Then put it on a plate
5. Then buy gravy and mash potatoes
6. Then cook your gravy and mashed potatoes
7. Then invite your friends over

Alex

You find the turkey at a farm. Then, after that you take off the feathers. You can roast it or cook it. Then, you serve it to all the people at your house or another house that you're at for Thanksgiving.

Abigail

How you get the turkey. First, go to the store find a turkey and stuffing. Then, buy the turkey and stuffing. Go home, go into a kitchen, get out a square pan, put your turkey on your square pan, take off the feathers then put the stuffing in the turkey, put in a oven at 60 degrees, put tinfoil on the turkey, put the turkey in the oven for 5 min, take it out, clean a spot where you eat, put it in the middle, make more food and treats, put them down too, and you're almost done. Get some people over and now you're done. Happy Thanksgiving!!!!!!

Matthew

First, you get a turkey from a farm. You bring it home. Then, you invite people over. Whack off the feathers with a stick and put it in the oven or microwave until all the meat is roasted. It is all cooked. You have to cut it up for everyone else to eat. Then, if there are leftovers, you get to eat them. That's how you cook a turkey, its cells, and genomes.

WINNER!

How to Cook a Turkey By Keegan Jewell Elementary

Get a turkey from a grocery store. Raise the turkey and you cook it at home. First, you buy a turkey from a farmer and raise it. Don't eat it alive. Throw it in the pantry. Wonder what you do after that. Unalive it. Take the feathers off. You don't eat feathers on your plate on Thanksgiving. You eat your dinner on the plate. Turkey is also good for health. Turkey is a good food item. The turkey is a wonderful healthy food. Eating meat is good for everybody to enjoy.

HILDA LAHTI

ELEMENTARY

Ale

Step 1 get a big fat turkey it need to be gosity. Step 2 get all of the gros blood and brane you need to get all of the meat out. Step 3 put some vinigr and sume peppr. Step 4 get a paint brush and put it on the turkey and coke if for 7 hours. Step 6 set it on a big taboil and put in on a big platr and eat it.

Haylen

some people will buy the turkey and some people will rase the turkey if you rase a turkey you need to bucher it clean it out by geting the heart out and orgins out and washing it out with water then you can put it on a pane and put it in the oven for 362 F & 1 to 2 hours after it is done you can serve it on a plater, plate and enye way you want to.

Emma

first you raise a turkey. Then butcher the turkey. And you pluck the turkey. Then cut the head off. And preheat the uven for 475 degrees. Put the turkey on a tray and put anything on the turkey. Then put it in the uven for two hours. Then take it out and put food around the turkey. And put the turkey on the table. And let it cool off for a minute. Then cut the turkey. finally you enjoy.

How to make a turkey dinner for Thanksgiving

I get my turkey dinner from Safeway. You tacked the boons out. You poot it on a plate. Then you poot it in the oven. You set the tempucher to 100 degrees. You cook it for 30 min. I pol it out of the oven and set it on the Chistoper Russell table.

Leah

Clen it bruk it cool it eat it.

Wyatt

- 1) get the turkey for the store
- 2) get sot anb pepper and pet on the turkey
- 3) get the fif anb bytr
- 4) put the turkey en the oven and pot the oven degrees F 350 go
- 5) put the nif on the tabl anb plach
- 6) woch tv untl the turkey bron
- 7) eat ym ggeg

Orrin

- 1) You buy the turkey
- 2) you tack out the guts
- 3) wash the turkey
- 4) put the stufing in the turkey
- 5) put the turkey in the oven for foutyfive minits
- 6) take it out
- 7) cut it
- 8) injoy

Georgia

- 1) buy the turkey
- 2) Clean out the turkey realy good
- 3) bursh the turkey with a special sauce.
- 4) put stuff in the turkey like vegetables, pinapple
- 5) cook the turkey fo 1 for 2 hour
- 6) put plats out cups out put the turkey on the table then cut the turkey and put it on the plates.

Jaycie

- 1) take the turkey out of the fezer
- 2) put it in the senk let it fffthoge out.
- 3) take the stuffing out of it
- 4) fill frut in.it.
- 5) put it in the oven for 24 degrees F
- 6) then take it out.
- 7) let it cool
- 8) then inJoy

Kareena

Frist you kill a trky and take all the orgins out, Next you plek the trkey, Then you preheat the oven let the oven set, When he timer is rety for the trkey, Next put the oven for 21 degrees F, And when it is you can dig in.

Miranda

1) first you preheat the oven to 28 Degrees F and whal the oven is preheting preper the rest of the dinner than when the oven beps than stop it and if it is only warm than put it on for 2 degrees F and whal that is happening than paper what you want to go on watch and than when it is Done than open the oven and than grad the oven pads from where ever you cep tham and ut tham on ond grab the trke out of the oven and cut it however you whant and sever.

Dayton

I would biy a ham I would smok it and they I would eat it.

Kadence

I would buy it frum the stor and than I would put snings on and than put on the oven for a hafe in hore and than I would wat in tell it wus down and than I would shr it

Ethan

- 1) how do you get your turkey? I go out and hunt a turkey done.
- 2) How do you prepare it? You set the table and poot the plats on the table and start the boiler and thats it.
- 3) When the boiler is done you poot the turkey in the boiler. And it's going to cook now. And when its done you get it out of the boiler and pot it on a huge plat and then you start eating it. And it's really good so you should have some.

Parker

frst dye the turkey Then you take the stuf out uv it then you pot the turkey on a pan then you pot the turkey in the oven for 5 minis Then you take the turkey out uv the oven Then you pot the turkey on a big plat then you sev The turkey and pumpkin piu and mash ptatto.

Asharra

You go get a turkey from the woods. You butcher the turkey and you cut its head off. You get a blader you wash it. You set the oven to 3:75. Then you cook in for about a hour. then you get a knife and you put it on the table. Then you call eveybody and you get food and you get drinks and you eat! It is sow good.

Oliver

First you buy a turkey then you put it into the oven for 2 hours and make gravey souce and fruit. And vegetable's and stuff the turkey till it is done.

Mason

- Step 1. Buy a turkey
- Step 2. Cook the turkey
- Step 3. Put salt or pepper
- Step 4. Put vegetable's on it.
- Step 5. You can have soup with turkey.

Bella

fist you put it in the oven. Then you put my gramas secret sose. Then you take a big smell. If it smell good then you know its just rit! Then if you want to add some green bens or potatos or abot eney thig you whan you can! Have a good thanksgiving! the end

Taryen

I would go to Fred Meyer and get turkey and put it in the oven and cook it them I will put it on a silver tray and put ice cream on the side of it and put sprinrles on the ice cream then I will put an cary on top and on the tray I will put whip cream on all the cherry and put spinrles on the whip cream and cherry on the spriklls and I will give it to the people and they will in joy it and have fun.

Jorga

First me and my mom will get in the car and drive to Fred Meyer. Next me and my mom will go in the store and buy the turkey and get back in the car and drive home. After that I would cut off the fethers and cut off the skin. Then I would stuff some stuffing in and then I would cook it for 20 mins. After that I would take it out to let it cool of for a min. then put some carrost and sald and ranch. Finally I will sever it to everone.

Lily

I will buy a turkey put it in the freezer and put it in a sink with really hot water then I will put it in the oven for one hour.

Brooklyn

1. Get it from the stor
2. Rip the fethrs of
3. Get the insids out
4. Pout it in the oven
5. You have a fest

Owen

- I would:
1. Run around the grocery store until I see turkey
 2. If its squishy it's super duper really really gross.
 3. Bring home HARD turkey, carv it howllow and put stuffing in it.
 4. Cook until on fire.
 5. Serve really warm.
 6. FEAST!!!!!! (with mashed patoto's)



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