

How to prepare a Thanksgiving feast...

Latham

First you need a big table for your family. Then you get a chicken and you cook it. Don't forget the potatoes! Next you invite your family and eat! Aiden Johnson Age 10

To start preparing the feast you should start off by washing your hands. After that you should put the turkey in the pan and cook it for approximately 5 to 6 hours in the oven. Next you'll want to start cooking your sides. You should cut up some potatoes and mash them to make some mashed potatoes. Then you should make some gravy for the potatoes. After that you'll want to cook vegetables of your choice. Now you have the dinner ready. After you cook the dinner your going to want to cook desert. So, you then want to cook pies and other deserts of your choice. You can have any drink you want at your thanksgiving feast. Once all of the food is prepared you get set the table and you and your family can start eating. Taylor Zigler Age 10

How to start a Thanksgiving Feast.

First of all you get to wash your hands. Then you either get a chicken or a turkey and cook for 5 hours. Third you get some of your favorite food for me I like stuffing, mash potatoes with gravy, and green beans. Once your done cooking the food, set the table with forks, spoons, napkins, knives, plates, and bowls make it pretty too. Last but not least you can eat your delicious. That's how I prepare a Thanksgiving Feast. LaRissa Age 10

Hello and welcome to cooking with Gauge! Today folks I'm going to teach you how to make a perfect Thanksgiving dinner! So first you have to buy, or butcher a turkey. Then after you buy or butcher the turkey get some stuffings like corn, carrots, chicken and well stuffing. And after you do that put your turkey in the oven for about five or maybe six hours. The family and guests will have arrived with there food and you all can enjoy. Stay tuned for more cooking with Gauge. Gauge Gurney Age 10

A Thanksgiving meal is very good, but it takes a long time to cook. First you have to cook the main thing of Thanksgiving the turkey. The turkey takes the longest to cook it takes about



5 to 6 hours to cook. Second, which is my favorite mash potatoes and gravy. Third to cook the perfect Thanksgiving meal you have to cook green beans or corn. Fourth you can also cook bacon wrapped asparagus. Then you set the table and have a good Thanksgiving. Eryn Whisler Age 10

Bohemia

There are many ways to have a Thanksgiving dinner, for example there is turkey, ham, meatloaf, and maybe fish. But today I will talk about my Thanksgiving dinner. My grandma will usually E-mail most of my family saying she will host Thanksgiving at her house. My dad always makes the 7-layer salad and my grandma makes the turkey. I help alot, it's so fun but I just really help my grandma. We get the turkey maybe about two days before Thanksgiving. Other family members make more delicious foods. Well, I guess that's my Thanksgiving tradition and you should write yours. Brittney Lake, Age 10

Well first you have to get a turkey from the store. Then get the ingredients to drenched it in sauces. Then get the table ready for the guest or other people. Then you put it in the oven for 3 hours or you can smok it with a smoker and not the bad smokers. Then you take it out put sauces on it then put it back for 1 hour. After that put apples inside it if you what, to my mom does it's really good. Lastly take it out and you can eat it

Logan Scott, Age 11

I am thankful for Food, water, A house, and having a good life. Some people don't have that stuff. I do, so I am Thankful for everything. So you be thankful for what you have too. That's a life lesson. Even if you don't have stuff like me. Still be thankful! Be glad you are alive. Food and water keeps you living. A house gives you shelter. Any shelter is better than no shelter. Having a good life keeps you having fun. Then again having a life is better than no life at all. Logan Houck, Age 11

The first thing you have to do is set up the table. Next, you have to get the turkey. Then, you have to get the turkey ready for the oven. The fourth thing you have to do is bake the turkey and check it every now and then. After that, you have to round up some guests. Then you have to make potatoes and deviled eggs. Then you have to get your guests to go to the table you may need more than one table. Then you eat! Last you ask your guests if they want the left overs. That is how you prepare a Thanksgiving feast. Payton Anlauf, Age 10

First to prepare a Thanksgiving Feast you need to get the family and or friends together. then you need to marinate the turkey. After that you can stuff the turkey and cook it. While its cooking you can make mashed potatoes and other side foods. Later you gather everyone at the dinner table to eat and talk. For desert you can make or buy the pumpkin pie and ice cream. There is other ways to prepare a Thanksgiving feast, but this is my familys tradition. Seazar Ibarra, Age 10

Today I will show you how to prepare a Thanksgiving Feast. First, get family and friends. Second, get a turkey, stuffing, potatoes, cranberry

juice, corn, and milk. Third cook all the food. Fourth prepare the table with a table cloth, candles, the food and the drinks. Fifth, invite all the guests into the house. Sixth, eat the food! Seventh, clean the food and drinks off the table. Eighth, clean up the rest of the stuff on the table. Ninth ask all the guests to go home. Last, you are finished. Everett Heegard, Age 10

OK! OK! I know what you're thinking. "Why is she doing a story of how to prepare a Thanksgiving feast?" Well, let me tell you, i'm sure there are people out there that don't know how to prepare a Thanksgiving feast! OK! I am going to stop talking and tell you all how to prepare a Thanksgiving feast. I don't care how much you whine not even if you begged me, i'm telling you guys how to prepare a Thanksgiving feast. First you have to go to the market and buy yourself that delicious turkey. Next cook the turkey, make the filling and pumpkin pie and you are done just invite your friends and family!!! Victoria Cervantes, Age 10

How to prepare a Thanksgiving Feast: First bye a turkey. Then flaver the + eacy stet 3 get flavor with butter , peppor salt stufing crem foods like stu-fuincraber desmgang mey more step 6ththth3 in Lit pepole over filnokst, tavding setp 4 match tha aks ging game step 1 Trenton Lassiter, Age 10

The first thing I would do is get all the food ready and cooked. Then I would gather the whole family at one of the family member's house. Next, once everybody is there and the food is ready we would set the table. Eventually, once everybody was ready to eat we would pray. Finally, we would eat and have a delicious meal with rolls, turkey, cranberry sauce, potatoes, and more. After we eat all the kids would party and play games while the adults will talk and plan stuff, they will do the things adults do. Next, once everybody says their goodbyes they will celebrate their Thanksgiving with their family. Now that's my opinion how to prepare for a Thanksgiving feast. Brycen Cameron, Age 10

This is how I prepare for thanksgiving. I wake up and help make broccoli salad that has raisins and bacon and other stuff in it. After I am done helping make the broccoli salad I get nicely dresed in a dress and nice shoes. My mom dose my hair nicely. My sister dose the same thing. My brother gets nice cothes on and gets his hair. After awhile we went to my uncls house and help prepare some food for the thanksgiving feast. The suffthis we helped prepare gravie, stuffing, corn, treats and other stuff to. I play on the trampoline and run around while we wate for the thanksgiving feast to begin. Aubrey Walley, Age 10

I would pair my thank giving feast would have a turkey, potato, corn, carrot and gravey. My directions would be turkey that is on. I would get to wach full metal Alchemist and thanksgiving shows or moves. Play chess or checkers but no dabbing al-

lowed but I will play only ofer game, then I would eat half of the turkey and the feast evey bit I would eat all but no left no crumbs left I made for my self I only give I'l of the food I will get 99'l would be mian and mane thing is salt than a 100 pound of salt just salt that would be thanksgiving feast I would made. Dominic Dunn, Age 11

The way you prepare a feast is to set the table. 1. put a white cloth over the whole table. 2. put plates cups and silverware. 3. cook the turkey and the sides. 4. put the Food on the table. 5 Sit and por the citer. 6 pray. 7. eat. And now you can enjoy your thanksgiving with your family's and friends. And when your done have a nice pie and go sit by the fire and fall asleep to the loving music playin at your grandmas and grandpa's house. Breonna McDonald, Age 10

I will perpare for the feast by, First I would find out who is coming and I would Invite friends. Second I would make a turky early in the morning so that I would not have to worry about it when relatives come. I would sit out cups that have turky's on it and the words "Thanksgiving" on it. Third I would get enough chairs out and a big table and get a thanksgiving table-cloth Because its thanksgiving. Then I would tell them they could come over but I would not make a schedule because the people might show up and I would not be done with thanksgiving preparation. Happy "Thanksgiving Alexendria Masters, Age 11

The first thing you need to do to prepare a thanksgiving feast is make the turkey. The second thing you do is get the supplies. The third thing you do is set up the decorations. Then you set up the table which means you light the candles, you put out the silverware and dishes, and last but not least the mash potatoes and gravy, and the peas. Then when the turkey is done cooking you need to set it in the middle of the table so everybody can reach it. When everybody arrives you say your thanks and sit down and eat your food so it doesn't go to waste and so that you can have food in your stomach. That's what you need to do to prepare a thanksgiving feast. Meghan Mertens, Age 11

When you prepare a Thanksgiving feast, you will need, a turkey. It is the main thing you need. You also some times have cranberry sauce. You stuff the turkey. Then spray it with that oil. Then you cook it. Then you open the cranberry sauce, put it in a bowl, and in the fridge. Then you can watch the thanksgiving parade on tv. When the turkey is done, you check to see if it is hot enough, then at dinner, you say what you are thankful for, and, dig in!!! Amon Finn, Age 10 1/2

Ferst we go shoping At market of choes, then we go home and let the oven heat up for an houer! Next we put the trucky in the oven and turn on the stove and put a pot on the Burner then we let the water Boele. We put mash potato mix in the pot. Finnally we put a nother pot on a Burner and open a can of corn and in the pot and it cooks for ten minuts. After the corn is dune we cook the gravy for 5 minuts. Vincent Lane, Age 10



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Happy Thanksgiving

From our family to yours go our very best wishes for a festive Thanksgiving holiday filled with the graces of good friends, good food and the love of family members. For your support we are deeply thankful.



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From Our Family to Yours at Thanksgiving

As we gather around with family and friends this holiday, we offer up thanks for the many blessings that make life meaningful. Gifts like friendship, love, health and prosperity make us especially grateful, and we hope you enjoy these same blessings in abundance at this special time of year and always. To our valued friends, neighbors and customers here in the community, go our heartfelt best wishes for a joyous and healthy season. We deeply appreciate your kindness and support. Happy Thanksgiving!

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