

# Recipes

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Put some orange stuff with it and put it in the turkey. Put it on a square pan for 10 minutes at 10 degrees.

Corbin Puga: Dad and I will hunt for the turkey. Take off the feathers and clean the inside. Put it in a pan and put it in the oven with stuffing, salt and ketchup for 13 minutes at 31 degrees.

Serenity Porter: Go to the farm, get a pig, kill it and take it home. Put it in a pan and cook it in the oven for 25 minutes on a very hot temperature, may have to blow on it! Add all the other stuff later (salt, pepper, salsa, hot pepper, a little pig, carrots and orange).

Kenya Goss: Put turkey in a big pan. Put in the oven and cook. Take out, add salt and pepper and sugar. Put back in the oven at 50 degrees for 65 minutes and start again.

Tom Tyrrell: We will buy the turkey, or Grandpa and Uncle Don will shoot one. Put seasoning and stuffing inside the turkey. Put in a pan. Bake 13 minutes at 34 degrees.

Tesah Stagemeyer: Wash off the turkey. Put it on a pan with seasoning, onions, chopped pumpkin and pieces of carrots. Put in the oven and bake seven seconds at eight degrees. Take out of the oven and eat!

Collin Simmons: I will hunt with my dad and my mom and my uncle to get the turkey down by the creek. Dig in and try to find the bullet and you have to pull it out so no one swallows it. Put it in the oven with hot sauce for six minutes and four seconds at 10 degrees.

Mayson McKenzie: Me and my dad will hunt for the turkey in my yard, if our neighbor lets us. Pull the feathers off of it, and wash it in my dad's truck. Put the turkey in a pan on the stove with hot sauce, red pepper and ketchup, and cook it for 30 minutes at three degrees.

Angel Kirk: My mom and dad will buy the turkey at the store. Clean the turkey with a paper towel. Bake it in the oven for a long time, 15 minutes at 15 degrees with sugar, cinnamon and sprinkles.

Caleb Sumner: My dad will get the turkey at the farm. Cut it up. Then clean it with your hands. Put it in the oven, with sugar, to cook for 10 minutes at one degree.

Trevan Enfield: My uncle Andy and Uncle Seth and my dad will hunt for the turkey in the trees in the big forest. They will shoot it and bring it home and show us the head and all the feathers on it and the feet. They will cut it up and put it in the oven for two minutes or something at six degrees.

Payton Bailey: Me and my daddy will hunt for the turkey at a farm and shoot it! Roast it at my house. I like to put seasonings on it like chocolate! Cut it up and put in the microwave for five minutes on low.

Ever Chavez-Zamoro: Get the turkey at the store and cut it with a knife. Put some salt and

pancakes on it. Take the bones out because you can't eat them! Cook it in the oven for five hours at one degree.

Waylon Black: My dad is going to hunt the turkey at the forest. He can shoot it with his new gun. My mom will put it in the oven. She can put fish on it and then some salt and some pepper. Cooking time is too long at 14 degrees.

Brooke Davis: Mom will buy the turkey at the store. Then take it home and then you cook it in the kitchen. Cook it in the microwave for 30 minutes on low.

**Mrs. Melvin's Kindergarten Class**  
Tyler Maulding: Get a turkey from the farm, wash it up and take the feathers off. Cook it in the oven for 30 minutes at 50 degrees. Then cut it up and put it on the table. Then we eat it!

Hailey Sweet: Buy a turkey, some crackers, some strawberries and grapes. Cut off the feathers, put it in the super hot oven (300 degrees) for two minutes. It's done when the timer goes off. Cut it up, cut the bones out and then we eat it!

Natalie Simmons: Buy the turkey at the grocery store with some potatoes. Cook it on boiling hot in the oven for half the day. When it's done, it goes on a plate. Then cut it up to eat. I like turkey!

Austin Donahey: You have to have a turkey. Put it in a boiling hot cooker at 100 degrees for about an hour. Then when the thermometer popped up, then it's done.

Tucker Harrington: Get a turkey from the store. Cook the turkey at home in the microwave for 19 minutes at 50 degrees. Put pepper and salt on it and some gravy too. Now the turkey is done. Cut it up and then eat it!

Hesston Swisher: Go out and shoot the turkey, then take the feathers and everything off. Cook it on a red-hot grill for four hours till it's done. Blow on it, then cut it up, put it on a plate and then eat it!

Brooke Krier: Cook the turkey in the oven for 20 minutes with water at a very hot temperature. Take it out, cut it up and then eat it. Put salt and pepper on it.

Isabella Burk: Get a turkey from a farm. Get a pan. Cook it in the oven for five minutes at 100 degrees. If it burns just flip it over and cook some more. Then you eat it!

Connor Brooks: Turkey-get it from the barn and take the feathers off after you shoot it. Cook it in the stove or micro-

wave for a long time on hot. It is done when smoke comes out of it. Then eat it, but don't eat the bones.

Ellie Miller: First you have to hunt a turkey. Take all of the feathers off. Then cook it. Cook in the microwave for six minutes on medium-hot with some water. When it's done, take it out and put it on a platter. Carry it to the table and then eat it!

Cameo Counter: Buy a turkey from the store, put it in a pan and cook it for 10-11 minutes at 11 degrees. When it's done, then we eat it!

Logan Willour: First you have to shoot a turkey and bring it home. Then cook it in the oven for 15 seconds at 100 degrees. Cut the head off and take the feathers and feet off. Cut it up and eat it with bread, broccoli and cauliflower.

Brenden Kingham: Go to a farm, shoot a turkey, take the feathers off and

then cut it up. Then cook it in the oven for 17 hours at 69 degrees. Put it on a plate with broccoli, apples and carrots. Eat it, but don't eat the bones.

Rylie Linner: Get a turkey from a barn and take the feathers off. Cook it in the oven for one hour at 100 degrees. When it's done, cut it up and eat it with corn and cake!

Bryten Loughry: Get a turkey from a farm. Take off the feathers and wash it up. Cook it in the oven for a minute at 70 degrees. Look at it to see if it's done and then eat it with salt and pepper, chicken and corn on the cob.

Shelby Gibson: Put the turkey in the oven for 10 minutes at 55 degrees. When it's brown it is done. Then cut it up, put in on plates and eat it up!

Brody Mullins: Buy a turkey from the grocery store then let it unfreeze. Cook it in the oven for five hours at 100 degrees. When it's done we eat it!

Allison Peterson: Go to a farm to get a turkey, take the feathers off and then cook it for 60 minutes at 80 degrees. Put it on a big plate. Set it on the table with mashed potatoes, gravy and corn. Then cut it up when everybody's ready to eat.

Aaron Smith: Get a turkey from a farm, kill it, take off the

head and feathers, then cook it. Cook it in a really, really hot oven for a little bit (20 minutes). Put it on a plate and cut it up for everybody. Eat it!

**Julie Leiker's Kindergarten Class**

Mason: We hunted for the turkey. Take the leaves off. Take the blood out. Cook it in the stove for seven hours on a very, very hot temperature. Blow on it before you eat it!

Hallie: Take the skin off the turkey. Put salt and pepper on it. Cook it for 30 seconds on kind of hot. Eat it.

Brynna: Take the bones out first. Put it in the oven. Set

10 minutes at nine degrees. Put toppings around it. Put it on the table. Then eat!

Corwyn: You have to put the ham in the turkey first. You have to put the chicken in second. You have to put the corn in third. You have to put the lettuce in fourth. Put it on a plate in the oven for 20 minutes at 40 degrees. Take it out once it's done. You let it cool off before you eat it. Before you eat it, you put the Ranch on.

Mercedes: Put the turkey in the pan. You might put a little seasoning on it. Then you would probably put a little salt on it. I think some people would put some love on it. Put it in the oven for 65 minutes at 54 degrees. Take it out of the oven and eat it.

Alyssa: Find a turkey. We got to put some meat in the turkey. Put juice in it. Put grass under it. Cook it for three minutes at four degrees. We eat it.

Abbie: First you have to put catsup on top of the turkey. We put pepper into the inside. We put mayonnaise into the inside. Then we put some pepper. Then we put salt. Then we put some bread into the inside. Then we put the top onto it. We put it in the microwave for 10 minutes on hot. Then you eat it.

Trayton: Put peas and chocolate in the turkey and beans, and carrots, and fruit. You put the turkey in a pan. Cook it for 25 minutes at 25 degrees. Put salt and pepper on it. That's it.

Mareesa: Shoot a turkey. Put it in a bag and bring it home. Then hang it outside before you cook it, because my dad does not want to see the blood in the house. You have to hang it up to get the blood out. Then you

pack the sweet potatoes and the cornbread in the two holes. Then you cook it for about 30 minutes. We have to have four degrees in the oven for cooking it. Then we eat it.

Brexton: You have to cut the turkey. We put on salt and pepper. We put food in the turkey-macaroni and cheese. Put it in the oven for seven hours on hot-fire. Then you just eat it.

Eli: Kill the turkey. Take all the fur off it. After you take all the hair off of it you put pepper on it. Cook it for two minutes at five degrees.

Nic: You have to put the head on the turkey body. You have to cut the turkey and shoot the turkey. You have to cut the feet off. You have to put peanut butter in the turkey. You have to put spice on the peanut butter. You have to cook it on hot for 55 hours. Then take it to the table. Then you eat it.

Aaron: Grandma fixes turkey!

Tyce: You need to kill the turkey, get the stuff out, and clean it out. And when you are done with it, put sauce on it (maybe some orange sauce-Dorothy) and salt and pepper. You can't put it in the microwave because it is too small. You have to put the turkey in the oven for 45 hours at 100 degrees. You have to put lettuce on the bottom of the turkey to make it fancy and to make it taste good.

Rhiannon: Cut the turkey with a knife. Put tomatoes on it and cucumbers. Put it in a pan. Cook it in the oven for one minute on real hot. Eat it!

Colton: You have to cut all the gross stuff off the turkey that you are not going to eat. Then you take all the bones off. Then you have to put it in the oven, I think, for three minutes at 30 degrees. I think you like eat it.

Natalie: I will get my turkey at Wal-Mart. I will put peas on it. I will bake it for two hours at three degrees.

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# Pigskin

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Lisa Shearer, Jeris Norman, Fig Millan, Rick Green, Amanda Ray, Ryan Hopkins, Len Coady, Deanna Gallentine, Brenda Beutler, all of Norton.

Incorrect on six games were: Brenda Lenker, Phillipsburg; Kenney Leiker, Ellis; Hank Kaiser, Long Island; Bob Covington, Tiffany Compton, both of Almaena; Tom Baumann, Abby Rice, Jacob Green, Paul Myers, David Riemann, Cassie Walker, all of Norton.

Ken Gregoire and Patty Gall,

both of Norton, each missed seven contests.

**Final contest of season**  
This was the final Pigskin Pick-Em Contest of the 2012 football season. The fan picking the most correct games during the season will receive \$50 in scrip money and an engraved trophy. A story listing the order of finish of many of the fans who entered the contest this season will be printed in the Norton Telegram in the near future.

Many thanks to these sponsors: Next-Tech, Almaena State Bank, Jamboree Foods, Moffet

Drug, Valley Hope Association, Main Street IGA, United Northwest Federal Credit Union and Engel's Sales and Service Center, Inc.

**Scores of final week's games:**  
Baylor 52, Kansas State 24; Iowa State 51, Kansas 23; Syracuse 31, Missouri 27; Nebraska 38, Minnesota 14; Oklahoma State 59, Texas Tech 21; Stanford 17; Oregon 14; UCLA 38, Southern Cal 28; Oklahoma 20, West Virginia 49; Ohio State 51, Wisconsin 14; Georgia Tech 42, Duke 24.



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