

Turkey

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200 degrees.
 Brandy Abel – Turkey, salt, pepper, water. Put the turkey in the pan, put the water on top, put salt and pepper in the water then put it in the oven. Cook for 10 minutes at 10 degrees.

Gavin Gutzman-Davis – Turkey, water. Kill the turkey, take the gun and shoot it. Put it in a pan, cook it in the oven for 4 hours at 400 degrees.

Gabe Burrow – Turkey, butter, cheerios, apples. Put it in a pan, cook it all day at 355 degrees.

Braxton Withington – Ketchup, lime juice, cheese. First I would put it on the oven at 70 degrees for 30 minutes. Then I would stay back because it's hot. Next I would pour lime juice and cheese on my turkey. Then I will take the turkey out, dump ketchup on it and eat it with pink milk to drink. Cook for 30 minutes at 70 degrees.

Lincoln Sander – One turkey, or two; or however many you want. Meat, strawberries, chocolate chips, and cinnamon. Shoot a turkey. We bake it. Mix all of the stuff up. Before you put it in the oven you put white stuff over it. We eat it up! Cook for 100 minutes at normal degrees.

Mrs. Melvin's Kindergarten Class
 Cody Wait – Salt, pepper, stuffing. Shoot a turkey, take the feathers off, put salt and pepper on it, put it in the oven. Cook for 99 minutes at red hot!

Jamison Otter – Hunt a turkey in the desert, bread and cheese. Cut the feathers off. Cook the turkey. Make grilled cheese sandwiches. Cook at 100 minutes at 100 degrees.

Taylor Schlegel – Salt, pepper, vanilla, turkey. Mix salt, pepper, vanilla together, put on to turkey. Put it in the oven. When its ready, eat and enjoy! Cook for 2 hours at 14 degrees.

Jack Carter – Turkey. First you shoot it then you skin it and wash it. Put in a pan and bake it in the oven. Cook for 1 hour at 80 degrees.

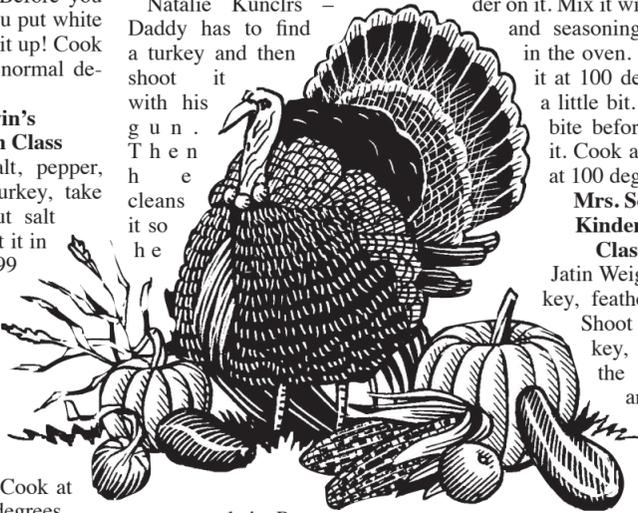
Evie Vance – Turkey, salt. Get turkey from the store, cut the turkey with a knife, then put the turkey in the oven. When the turkey comes out of the oven, put salt on it, eat a little piece, and you are done. P.S. You turn the oven on at 45 minutes in the afternoon. If you have guns, you can kill it instead of going to the store. Cook for 55 minutes at 4 degrees.

Kylee Anderson – Turkey, ham. Kill it and put it in a pan in the oven. Cook for 4 to 6 hours at 350 degrees.

Rafael Ruiz – First you need a turkey and then stuffing. Stuff it and then you cook it. After you cook it then take it out of the oven. Then you cool it off and you eat it. Cook for 3 minutes. Cook a little at 9 degrees.

Morgan Mapes – Turkey, salt, pepper, gravy. Clean turkey, put salt, pepper and gravy on it. Then put it in oven at 300 degrees. Cook then eat. Cook for 30 hours. at 300 degrees.

Natalie Kuncrls – Daddy has to find a turkey and then shoot it with his gun. Then he cleans it so he



can cook it. Put the turkey in a big pan and put it in the oven for 15 minutes. Set the oven temperature at 15 degrees. Put green beans in the microwave. Mix some carrots in with the beans. Set the

table and call everyone to come and eat.

Corbin Ambrose – Turkey, skin, salt. Put a plate on it and poke it, see how hot it is, then ready to eat it. Cook for 5 minutes at 79 degrees.

Akira Green – Meat, chicken, butter, hot sauce, salt and pepper. Put the turkey on a pan. Turn oven on to 65. Mix meat, chicken, hot sauce and salt and pepper with turkey. Spread butter on it. Yummy! Bake for 20 minutes at 65 degrees.

Jacob Miller – Turkey, bread crumbs. Shoot the turkey with an arrow, pluck off its feathers, stuff it with bread crumbs, put him in the oven and let it cook. Take it out of the oven and eat with my family with a cornucopia on the table full of food. Cook a long time--16 minutes at 500 degrees.

Tucker Harrington – Turkey, raisins, cinnamon bread, apples. Put in oven, bake, put butter on it. Cook for 10 minutes at very hot.

Dorian Garza – Turkey, salt, pepper, garlic powder. First I have to mix the turkey with salt. Then I have to put garlic powder on it. Mix it with pepper and seasonings. Put it in the oven. You bake it at 100 degrees for a little bit. I try one bite before I serve it. Cook at little bit at 100 degrees.

Mrs. Schrum's Kindergarten Class
 Jatin Weigel – Turkey, feathers, grill. Shoot the turkey, remove the feathers and place turkey and feathers on the grill

at 34 degrees and cook for 60 minutes until crunchy. Then step on the feathers and eat the turkey. Cook for 60 minutes at 34 degrees.

Ethan Nairn – Turkey, stove,

A helping hand...



Araya Apuan is seen here helping her friend and neighbor Alta Kinnaman rake leaves. They were told if they got all the leaves raked up they could then have free time to play together so they were working quickly but having a great time while doing it. – Telegram photo by Dana Paxton

seasoning. Shoot the turkey first then pull the feathers. Start oven, wash the turkey and put the turkey in the pan and cook him. Cook for 100 hours at 400 degrees.

Peyton Lawson – Take the blood out of it. cut part of it off (the meat). Put sugar, salt and pepper in it. Turkey weighs 131 pounds and it is for 100 people. Put turkey in big round pan, put flour in pan and put turkey on flour. Cook for 10 hours and 6 minutes at 175 degrees.

Seana Hanlon – Turkey, ham, hot sauce, pepper, salt and basil, garlic, gravy, green bell peppers. Put all ingredients on the turkey, put in oven, set timer. When we take out the turkey we let it cook for 10 hours and then eat. Cook for 1 minute and 100 degrees.

Alise Wait – Turkey, salt, pepper, water. Get the turkey wet, put salt and pepper on it, put it in the oven and cook it. Cook for 62 minutes at hot!

Landen Ediger – Turkey, butter, ketchup. Find a turkey, shoot

it, bring it home. Pull off the feathers and wash in the sink, dry it and put it in a pan with butter and cook in the oven. Take it out and put ketchup on it. Cook for 6 minutes at 104 degrees.

Noah Bristol – Turkey, salt, pepper, butter. Cut the package open and take out the turkey, wash out the blood, cut out the giblets and neck. Get a plastic pan and wrap turkey in plastic and put it in the oven. Cook for 100 minutes at 22 degrees.

Derek Clydesdale – Dressing, turkey. First we need to check the turkey then open the oven, put the turkey in and cook it. Take it out, give everyone a piece and then you eat! Cook for

50 minutes at 150 degrees.

Layla Puga – Turkey. First my dad and brother Corbin go hunt a turkey. Then we pull off all his feathers, cut off his head and stick him in the oven. Cook for 6 minutes and hot!

Acelynn Dalilah Loughry – Frozen turkey, pan, aluminum foil and seasonings. Season the turkey, put it in the pan, cover with foil and bake. Cook for 5 hours at 90 degrees.

Lilli Puga – Salt, pepper, carrots, celery, rice, noodles, gravy and one big fat turkey. Soak it in salt, pepper, carrots and celery. Add rice, noodles and gravy after soaked for three minutes. Cook for 40 minutes at 140 degrees.

LYLE NEWS

By Veda Wood
 Today is the day to remember our veterans. The newspaper said there are only about a million World War II veterans left. Tom Brokaw called it the "greatest generation." I know they were great, and not to take anything away from those veterans, I think every generation is great and will do what they have to, to keep our country strong.
 Kathy Van Meter and Lloyd Frandsen attended the Marines

birthday party in McCook, Neb. One tradition is that the oldest Marine cuts the cake and serves the youngest.
 A very large crowd of Ron and Jerry Temple's family and friends held a reception for their 60th anniversary at the educational building in Norcat Saturday afternoon, Nov. 10.
 Toots Magers' nephew, Allen Powell, is recuperating from his bout with West Nile disease. Toots and her daughter, Judy

and Charlie Easton came to Temple's reception.
 June Jolly drove to Norton for Bingo, and saw several deer on the way; some on the road and some just waiting for a vehicle they can pounce on. That is just my unprofessional opinion again.
 Carol Moye took her mother to McCook, Neb. on Thursday, where they visited Sheryl and Richard Patterson, then Carol took Sheryl, Veda, and Dwight

Wood to the La Cocina restaurant for lunch. It was Dwight's birthday.

JENNINGS NEWS

By Louise Cressler
 Our community, as well as surrounding communities, extend their sympathy to the Ed Wood family. Linda Wood, wife of pastor Ed, died Friday, Nov. 15 at Hays Medical Center after a lengthy battle with cancer. Services will be at Goodland.
 Jim Mader, of Hoxie, formerly a rural Jennings resident, died Sunday, Nov. 17. Services will be at 10:30 a.m. on Wednesday at the Saint Frances Cabrini Catholic Church in Hoxie. his wife, Wilma, and eight children survive him.
 Wayne and I were pleasantly surprised Thursday evening when a phone call from Danielle Bohl, Phillipsburg, stated she was bringing my sister, Leatha Bohl to visit. We had a nice evening with Leatha, Danielle and her children Jillian, Louis, Cameron and Cooper. Danielle is a granddaughter-in-law of Leatha's.
 Some changes are being made in order to keep the medical clinic open in Jennings and Norcat. We will have an update later.
 Playing cards Wednesday at the Sunflower Senior Center were: Arlene Sharp, Agnes Wahlmeier, Carol Carter, Eleanor Morel, Diane Carter, Ramona Shaw with high score and

Scott Taylor with low score. On Tuesday at noon a small crowd attended the potluck dinner in the Center. Ramona Shaw, Diane Carter, Rachel Carter and Eleanor Morel enjoyed the meal.
 In spite of the strong winds

blowing outside, it was nice and cozy in the Sunflower Senior Center Sunday with the American Legion serving ham and beans and cornbread to a good-sized crowd.

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