

*Students write turkey recipes for holiday

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The first thing you need to do is shoot the turkey. Then you have to wash the turkey in the sink. We put on gloves and put it in the pan. And then we cook the turkey in the oven at 160 degrees for 20 minutes. Let it cool off on the table and add salt and pepper and then eat it.

—by Gabbie Vontz

First you buy a turkey at the store and then take the feathers off. Next you put butter and salt on it. Put the turkey in the pan and put it in the oven. You bake the turkey for 10 minutes at 11 degrees. Then you take it out and eat it.

—by Aubrey High

First you buy a turkey from the store. Next you cut it open and put pepper in it. Then you put it in the oven and cook it for 5 minutes at 10 degrees. Then you take the turkey out and let it cool on the table. Then you eat it.

—by Catie Gullion

First you go hunt a turkey. Then after you get the turkey you have to peel the stuffing out and take off the feathers. Next you remove the head. Next tie the legs together with a string so they don't stick out. Then you put it in the oven at 99 or 100 degrees for 21 hours. Then you take it out and check the temperature to see if it is right. When it's done you take the bones out and then you will have a turkey.

—by Landon Kruetzer

First you buy a turkey from the store and keep the wrapping on its legs. Next you put some sauce on the turkey. Then you bake it. Then you put the turkey in a pot and put it in the oven. You bake the turkey at 12 degrees for 10 minutes. Then you take off the leg wrapping and eat the turkey.

—by Dawson Farr

These are from Cindy Sattler's class:

Get a gun and shoot a turkey. Cut off his head and pick off the fuzz. Bring it home and cook it on the stove for 30 minutes. Take it out and eat it.

—by Landen Ketterl

Get a turkey at the store. Then you bring it home. Just put it on the stove. Cook it a little for two hours. Get it out and put salt on it. It's ready to eat.

—by Lukas Diederich

Shoot a turkey. Clean it off. Put it in a pan. Put on the grill and cook it for 50 minutes. Then take it off the grill and cut it up. Put it on a plate. Eat it.

—by Teague Morford

Get some BBQ sauce. Put it on the turkey. Put it in the oven at 125 degrees for 13 minutes. Take it out of the oven. Put more BBQ sauce on it. Take it out of the pan and put it in a big bowl and eat it.

—by Franklin Smith

Catch the turkey in a forest. Take it home. Get it into the kitchen. Pick the feathers off. Turn the stove on and put it in a pan. We cook the turkey for 28 minutes. Take it out and put it on table then Eat.

—by Alana Bishop

Buy a turkey at the store. Take off the feathers, head, and tail. Put it on a pan. Put on some pepper, butter, and cook it in the oven at 91 degrees for 51 minutes. Wait until it's done then take it out. Cut it up and eat it.

—by Avery Witt

Cut off the turkey's head. Then I would cut off the legs and shave the fur off. Put salt and butter on it. Cook it in the oven for 1 hour at 50 degrees. Take it out of the oven. Then eat it.

—by Bryant Adleman

Dad goes hunting for a turkey. Wash it and clean out the insides. Get hands wet and rub the seasonings on. Then put it on the smoker for 25 minutes. Then cut it and put it on the table. Then eat it.

—by Gabi Johnson

Catch a turkey. Clean it and then get the feathers off. Clean it again. Put on the seasonings like garlic salt and pepper on it. Put it in a pan and then in the oven. Cook for 10 minutes then take it out and flip it. Cook for 20 more minutes. Then take it out. Put it on the table, cut it, and eat, eat, eat.

—by Grace Tate

Get a turkey at the grocery store. Cook it in the microwave for 55 minutes. Eat it.

—by Grady Lohofener

Hunt for a turkey. Bring it home. Cut it up. Put it in the oven with salt and pepper. Cook it for 25 minutes at 60 degrees. Take it out and put it on a plate. Eat it.

—by Lacey Quintara

*Dinner planned for public at church

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way to travel to their family or didn't have any family here. The dinner was a way to have Thanksgiving together.

Thirty years later, the idea for the event hasn't changed and everyone is invited to the meal at noon Thursday. Anyone who wants to make a reservation should call Mrs. Miesner at 475-2380. If you can't make it to the church, but still would like a Thanksgiving dinner, call her and ask for a meal to be delivered.

Cheryl Votapka, she said, does the deliveries.

Mrs. Miesner said they have 50 reservations already and hope to serve more than 100 people.

She said they are still accepting donations of salads and pies. Call

Mrs. Miesner, or just bring them in that day.

Mrs. Miesner said this is her first year helping with the dinner. It's a great way to serve, she said, particularly at a time when families are separated by distance. It's nice to take care of some people who need the extra attention at the holidays. Around 20 volunteers help prepare the meal, get the hall set up and then clean up after the dinner.

The meal is served for a donation, said Mrs. Miesner, and the proceeds will be donated to the Decatur County Food Pantry at the United Church.

While reservations are encouraged, she said, walk-ins are also welcome.



COWBOY POET AND SONGWRITER Red Steagall entertained a crowd at The Gateway on Thursday after the end of the Decatur County Feed Yard anniversary banquet. — Herald staff photo by Cynthia Haynes

*Workers recognized at anniversary

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entire life, with his first experience helping his grandfather feed his Polled Hereford cows on the family farm.

Though his main responsibility is as a feeder, he prides himself as having in-depth knowledge and experience in all departments. From mowing to the processing barn, said his co-workers, he is known as the "go-to go guy" and fills in when called upon.

Daren Agan started working at the yard in November 1994 and became feed-mill manager in May 1995. He was promoted to manage the feed department in May 2004.

Since November 2007, he has managed both departments.

"Decatur County Feed Yard has been a great place to work," he said. "Everyone at the yard really cares about the cattle, as well as each other. This is the best group of people I have ever worked with, making it really easy to get up early each morning day after day and year after year."

Dan Dorn, manager of the supply department, started at yard in June 1996.

A native of Minden, Neb., he said he has been involved in the cattle industry his entire life. He has a passion for the improvement of cattle

management and genetic enhancement.

"Decatur County Feed Yard has permitted me to have the opportunity to meet industry professionals and cow-calf producers from all over the United States," he said. "This has allowed me to learn about different operational management and environmental scenarios to better serve our customers. The people involved in the beef industry are second to none."

Red Steagall, Western recording artist, songwriter, cowboy poet, and television and film personality, presented a program for guests and the public following the dinner.

Superintendent talks about accreditation group

The Oberlin School Board heard a little about a state advisory committee Superintendent Duane Dorshorst has been working with on redoing the accreditation process for Kansas schools during its meeting on Monday, Nov. 14.

Mr. Dorshorst said he had been at a committee meeting earlier that day. The process used for accreditation now is called Quality Performance Accreditation system.

He said about 30 representatives from school districts make up the committee.

The representatives are looking at what the schools really do and different ideas for accreditation, instead of just what has been done in the past.

Mr. Dorshorst said he went to the "math relays" at Fort Hays State University this month, and the Decatur Community High team placed second among Class 2A teams and eighth overall.

Principal Ben Jimenez said they got a lot of comments on how well behaved, composed and dressed the Oberlin students were.

In other business, the board: • Received a \$1,736 rebate check from Nex-Tech Wireless which will go into the district's capital outlay account. The money is marked for technology improvements.

• Heard that teacher Rhonda Barth treated the staff and kids to donuts to say thanks to the district for raising money for Pennies for Patients and money for her granddaughter.

• Moved the next meeting up to 6 p.m. Monday, Dec. 12, at the high school library. The kindergarten-third grade winter program starts

at 7:30 p.m. that night in the high school auditorium.

• Approved the resignation of Karina Fisher as a custodian at the high school building and approved the hiring of John Otis.



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