

## Josephina

1. Go to the regular woods that might be on Pilgrim Street in Mexico.
2. Go look for the ducks because that's what my family eats for Thanksgiving. They will probably be in the pond and if I see a frog I will just throw it back in.
3. When I see the ducks I will shoot the mallard with my slingshot. I will get him with one shot.
4. Walk in the water with big large boots and get the duck.
5. Take him home and take the feathers out with a "twizzers". Keep the feathers for pretend flying.
6. Get the insides out with the same twizzers and throw them out because they are creepy.
7. Take the eyeballs out too.
8. Put a lot of orange and white cheese inside the duck with the same amount of whipped cream.
9. Put 5 pinches of salt and 5 pinches of sugar on top and underneath the duck.
10. Put 1 pinch of pepper on top.
11. Put it in the oven and put the oven on 100.
12. Leave it in there for 4 minutes. When the oven dings then that means that it is done.
13. It will look nice and grilled, so cut it in 4 pieces. Use a big knife and be careful.

## Camryn

1. Go to Dollar Tree and look for the turkeys in the very back where the refrigerators are.
2. Take the one that is the fattest and it will be the delicious one.
3. Stop and get some sugar and salt.
4. Pay for your stuff and it will cost about \$3.00.
5. Drive home and put the turkey up on the counter.
6. Get a scissors and cut the plastic off.
7. Put it on the platter.
8. Get a tiny kid knife and poke that knife in the side of the turkey. Then grab 2 pinches of sugar and get one pinch of salt and put them in the slot that you cut.
9. Get 2 cups and 2 handfuls of the big marshmallows. Put them in a bowl and use a melt them in the oven. When they are melted take them out and get a spoon and stir it up.
10. Put 1 cup of white milk and 1 piece of turkey-flavored hard candy and mush up the hard candy. Once it is really mushed up in the milk then you cook it in the microwave for about one minute.
11. Now it is dough so you put it in the marshmallows and then get tan food coloring and put in 10 drops so it is brown. Now it is stuffing.
12. You roll it up in a ball and smush it flat. Then you stuff it inside the turkey.
13. Cook it in the oven for 10 minutes. Be sure the oven is on medium.
14. When you hear the oven ding, then you get your mitten and open the oven and grab the platter. Take the turkey off the platter and put it in a bowl and put it on the table to eat.

## James

1. Go to Walmart and go in the middle aisle. It's like the middle highway. You will see 7 turkeys and they will be on a shelf and they will not be alive.
2. Look for the biggest one and take that one because the rest will be too little.
3. Pay \$7.00 for it. Go home.
4. Scratch the feathers off with a knife. Put the feathers in the trash.
5. Put 20 of the little baby marshmallows inside the turkey. Use the little ones because the big marshmallows won't fit.

6. Cut a big hole and put jarful of creamy peanut butter inside the hole. Then put the lid of turkey that you cut off—put it back on.
7. Put 60 spoonfuls of chocolate topping on top of the turkey. This is going to be a candy turkey.
8. Put 10 cups of apple jelly around the bottom.
9. Put it in the oven for 70 minutes and put the oven on 70.
10. When the oven goes “Cling, cling” that means it’s done. It will look all chocolatey and creamy from the peanut butter and jelly.
11. Put the turkey on a plate and cut it in 10 pieces. Pray and then eat it.

#### Isaiah

1. Go in your backyard. Look in the hole in the ground that is like a den with water in it. The turkey will be down there but he might be asleep or he might not be.
2. Put on some gloves so he won’t peck you and then reach in the hole and get him.
3. Take him inside. Cut a hole in his side with a knife and it won’t hurt him.
4. He might still be half alive so cut another hole in the other side. He will be dead now.
5. Take out the eye balls and cut the beak out.
6. Smooth off the outside by rubbing it with a towel. Take off the legs.
7. Put 3 big marshmallows on the side of the turkey. Put 2 tiny marshmallows on his tummy.
8. Put 5 oreo cookies on top of the turkey too.
9. Get 3 spoons of Nutella and make a question mark shape with it on his skin.
10. Put 2 lines of peanut butter all the way around his middle.
11. Get the grill medium warm and cook it for 77 minutes.
12. It might look brown when it is done. It will smell delicious.
13. Make 5 slices and then if you have some left just put it in foil and put it in the pantry. Then that’s all.

#### Rebeca

1. Go to Big Star. Go to the right and look for hams. Get any one.
2. Buy it for \$13.00.
3. Take it home.
4. Open the package and put the ham out.
5. Bake it for 30 minutes. Take it out of the oven
6. Smoosh the ham up with a knife. Keep smooshing until it is all in the bottom of the pan.
7. Put in 3 pounds of turkey powder and also 2 pounds of oil. Mix it all up with an electric mixer.
8. Put it all in the pan and make it into a round shape.
9. Put it back in the oven for 4 minutes. Put the oven on medium hot.
10. When the alarm comes on then it is done and you should take it out of the oven.
11. Take it out of the pan and put it on a plate.
12. Cut it and say the prayer and eat.

## Allyse

1. Go to Dollar Tree and look in the chicken section. If the sign says they are fresh then pick any one.
2. Go to the cashier and pay \$1.00.
3. Take it home.
4. Get 20 of the big marshmallows inside for stuffing.
5. Put 4 of the ring-kind of pineapples on top. Dump all the juice on top too.
6. Put 40 spoonfuls of honey around the bottom.
7. Break 7 graham crackers in half. Put them on the top.
8. Put the oven on 80 and leave it in for 12 minutes and leave it alone.
9. When the oven dings take it out of the oven and get a plate.
10. Cut the turkey with a knife and eat it. If you have leftovers then put it in the fridge.

## Heavin

1. Go to Walmart. Go on the second aisle and that's where the turkeys are.
2. Pick the one that is light brown and it should be fat. Pay \$6.00 for it.
3. Bring the turkey with you outside of the store. Then you put the turkey on the seat and no seatbelt for the turkey.
4. You sit in the car and you put on your seatbelt and then you drive home.
5. At home you unlock the door and get the turkey out of the bag.
6. Take the plastic off.
7. Make stuffing. Get enough marshmallows to have the turkey full. Put it in the bowl and add the same amount of chocolate topping and stir it all up.
8. Put it all inside the turkey.
9. Put 10 squirts of maple syrup on top. Put 10 pinches of pepper on top of the turkey.
10. Put it in the oven and put the oven on medium because you don't want to burn it up.
11. Leave it in there for one minute and just leave it alone to that the chocolate and the marshmallows will all melt good.
12. When you hear the oven go "beep" just once then hurry up and take it out.
13. Cut it up with a knife and that is not scary because you will be careful. Put it on the fancy plate because lots of people are going to be coming and they want to see your fancy stuff.
14. Don't put on the TV and then you can eat.

## Sir

1. Go to Walmart and go to Aisle 2 and pick out the biggest one.
2. Go to the register \$3.00 and pay with dollars.
3. Put it in the trunk and drive and go home and take the turkey out of the bag.
4. Put a cupful of sugar inside the turkey. Put 2 eggs inside also. You need to crack them and throw the shells away.
5. Put a whole bottle of hot sauce on the top because turkeys are really fat and need a lot of sauce.
6. Put it in the oven in a big bowl. Put the oven on 7 and leave it in there for 7 minutes.
7. You will know it is finished if you look at the time. When the time is up just put it on the table and call everyone and tell them that it is time for dinner and you eat it all up so there won't be any leftovers.

## Kaylaisha

1. Go to Big Star. Go and ask the man where the turkeys are.
2. He will say "Way at the back." Go in the back and just take any one.
3. Take it up to pay for it and you will use your credit card to pay \$8.00.
4. They will put it in a bag and you take it to the car and then you put on your seatbelt and then drive home.
5. Get the turkey out and get your keys out of your pocket and unlock the door. Then put the turkey on the table and get the paper off it.
6. Season it with Seasoning Salt. You should use one scoop.
7. Put 2 scoops of black pepper.
8. Take your hand and rub it all together on the outside of the turkey.
9. Put 3 scoops of vinegar and pour it all over the top.
10. Put it in the oven and leave it for 13 hours. The stove will say "Beep, beep".
11. Open the oven and if it looks like it has brown skin then it is done so take it out.
12. Put it on the counter and call everybody to come over because the food is ready.

## Andrew

1. Go to the rainforest in North America. Look for the turkeys down on the ground. Go for the second one. Get a net and just scoop it up and bring it back to Greenwood.
2. Take it to your house and get a bow and arrow and when it is killed then pull off the feathers and put them upstairs.
3. Give it a bubble bath in the tub.
4. Then take off all the bones by pulling them.
5. Put 7 Hershey bars on the sides of the turkey.
6. Put 1 scoop of ice cream on top and put some cherries too.
7. Put 1 drop of mustard on top of the chocolate.
8. Put 20 Cheerios on the bottom of the turkey.
9. Put the oven on 99 and put the turkey in and leave it for 7 minutes and while it's in there you should turn it 7 times.
10. When the oven dings then you take it out and it should look tan and then it will be done.
11. Now you eat it and save some for next month.