

# 2011 Holiday Gift Guide

Children's  
Thanksgiving  
Recipes  
Inside!



A special  
holiday  
section  
of The  
Owyhee  
Avalanche



By: Brooke Richardson  
Marsing Elementary



2010 Holiday Shopping Guide

with schoolchildren's Thanksgiving recipes and drawings



Gabriela Cuevas, Mr. Barenberg's Marsing Elementary School class

Table of contents

Homedale	
Robyn Chandler's class	Page 3B
Toby Johnson's class	
	Page 4-5B
Leslie Parker's class	
	Page 6B
Margo Phariss' class	
	Page 7B
Marsing	
John Barenberg's class	Page 8B
Karen Greer's class	Page 9B
Brendalynn Love's class	Page 10B
Three Creek	
Marilyn Boss' class	Page 12B
Bruneau	
Lisa Lopez's class	Page 12B
Grand View	
Jessica Sonnen's class	Page 12B
More drawings	Page 13B

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# Homedale Elementary

## Robyn Chandler’s class

How to cook a turkey  
First, you buy it in the store.  
Next you take it out of the bag.  
Then put it in the over for 1 or 2 hours.  
Finally you eat the turkey and take it out of the oven and smile.

Julio S.

My Name is Victor I am going to tale you how to make a turcky.  
First you buy the turcky at the stor.  
then you take the wraper of the turcky. Next you put the turcky in a pot with water put the pot with the turcky in the oven put it for 356° dugres Last put the stufing in the turcky and put gravey on and you put the turcky on a big plat and get onother plat bo not get a big plat and put the turcky leg on the plat and you ar rede to eat

Victor R.

How to cook a Turcey  
Frst you go buy the turcey and put in in a pot and put it in the ovens or 301.  
Then you tach et out of the oven. last you eat it all.

Veronica G.

First you get a big enough turkey for your family. Next you take the rapper off. Then you take out the sack in the neck and put it on a pan. Last put it in the oven and then you eat it for dinner.

Tommy M.

How to cook a turkey  
First you go to the store to buy a turkey. Next you put it in the oven about 300. Then when it done you put pineapple and carrots all around it.

Last your eat the turkey.  
That how you cook a turkey

Dulce J.

Frist you get the turkey from the store. Next you put the turkey in the oven. now you wait 2 in a half owurs. Then you take it out. Now you wait for it to cool down when it is not that much hot take out the bones but not the wish bone you should wait to brake it brake it when you are don eting last when you brake it see if your wish comes trew And if your wish comes trew it will be cool you should wish to get at noter turkey. And if you get a noter turky you wold be lucky.

Angel Rios

First you get a hansum looking turkey. Next you bug the turkey. Then you take it home. When you get home put it on the couter. Then you take off the plastik. Then you take out the bag. Then you put it in a pan and season the turkey. You at least for a hour. When it bebs the turkey is done. Then you surve it to the people. That is how to cook a turkey.

Charlie Ford



Abi, Mrs. Chandler’s Homedale Elementary School class

My name is Abi and this is how I cook a turkey.

First I buy a turkey then I take the plastick off. Then you but it in a pan and then you stick it in the oven for 350° and for 1 haer and then you take it out and eat it and wen you are done you brack the whish bon and see who can make a whish and that’s how you cook at turkey.

Abi Nelson

How to Bake a Turkey  
These are the instructions on how to bake a turkey.

First, you go to the store and buy the most fresh turkey you can find. Next, you take it home and season it. Then, you turn the oven on.

You open the oven and put it in. You wait a couple hours and when it’s done you let it cool.

Last, enjoy your turkey!

Miah H.

My name is Shayla and this is how you make a turkey. First, you go to a store and by a turkey that you think you want. Next you put the turkey in the oven put it on the tempetur you think it should be on. Then, when its done you take it out of the oven. Last, you wait until everyone gets there.

Finily, all you eat it. And that is how you make a turkey.

Shayla T.

My name is Jaired First, you buy a turcky Then, you wash the turcky put it in the oven for 35 min. next you take it out of the oven put ranch on it last, you eat

the Turkey.

Jaired Riddle

First, you go to the store and buy a turkey or shoot one.

Next, you take the plastic off. Then, you put it in the oven for 2 hours.

Last, you take it out of the oven and eat.

Joseph Equsquiza

Frist you go to the store and find the turkey you want. Then when you get home take the package. Put the turkey in a pan set the oven for 110F°.When the oven is ready put the turkey in the oven. When the turkey has been in the oven for about 2 and a half hours take it out. Let the turkey sit on the conter for about 20 minites. When it is cool you can eat it.

Makenaa D.

How to cook a turkey  
First you buy a turkey.  
Next you take the turkey.  
Then unrap the turkey.  
Last cook the turkey for a ower. finily you eat it.

Diego Armando Solano

First, you buy the turkey. Next, you take it home.

Then, you cook it in the oven over one hour. Last, you take it out and then you wait for a little bit to let it cool down. Finnally, you eta it.

Horacio R.

Ferst We git a turckey then we pit it in the oven then we tack it out of th uven then we eat it with

yor frinds

Josiah A.

Fist you go and biy it. Then you go home and see if it is ok to cook. After you check it, you shood poot it in a pot. you shood poot it up to a awer five mits then you shood take it out. then you cut it up. then you eat it.

Jannessa R.

First you go to the store and buy the turkey for Thankgiving next you cook the turkey for 501 minets in the oven then you eat the turkey with mashed potito and gray then put in th etable then it well be so good. Then bake cake put stuff in it Well be so good then say Happy Thankgiving mom and dad and brother best day ever I like Thangiving

Irma M.

Hi! My name is RanDee. Today I’m going to tell you how to cook a turkey. First, I go to Paul’s Market. Next, I would get a good turkey. Then I go home and set the timer for about two hours and thurty minutes.

And then, I put it in the oven. Last I get it out, say grace, and eat away.

RanDee Cole

First you get a turkey. Next you take it home & clean the turkey out. Then you stuff it & put a little bit of seasoning in it. After that you cook it for atleast an hour then you set it on the table & eat.

John B.

First, You go to the stor and by a turkey. Next, You take the raper of aAn then You take out the giserd, larva, and bones. Then you put it in the oven at exaticly 150° F, for 1 hour, Last, you take mashed potatows and gravy say “Thank you”!

Matt Domme

My name is LouAnn. this is how I cook a Turkey. I put the Turkey in the uvin for a a hour then you get a puck the Turkey and put it for a min it and tack it out and eat.

LouAnn Carter

How to make a turkey

First you go to the store and you buy the turkey after you buy the turkey you hav to pick out the Fethers and you put it in the oven and for 2 hours finally you eat the turkey and take it out to the oven smile

Cristian C.

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***Mrs. Chandler's Homedale Elementary School class***



# Homedale Elementary

## Toby Johnson's class

From Page 4B

You buy,/kill a turkey. put lettuce on a plate.  
put the turkey in a pan.  
then cook the turkey.  
put the turkey on the the plate with lettuce on it.  
put salt on the turkey with lemon.  
or just salt on the turkey.  
stuff food in it.  
cut it and your done with the turkey.

Gabriel G.

First you buy the turkey at Paul's. Then you go home. You put the turkey in the oven. Then you wait till the tukey is cooked. Then you take it out you put lemon on top of it. Now you start eating the turkey with your family. When your done eating it You eat a pumpkin pie for desert. Now you culd play broad games with your family. Then when it's dark you go outside and play hide and seek. Then go back inside and play some vidogames.

Cesar R.

How to Cook A Turkey

On thanksgiving day my parents and I woke up and we got prepared for the day. First we got a turkey next we cooked it with all kind of seasings like Onion outter, Garleck poutter and a lot more. Then we put it in the oven for 37 minets and 76 secents. Finily when it was done my momo took it out of the oven. When my family was ther we cut the turkey. and four dsert we had pumpkin pie.

THE END

Happy Hoildays to you

Ashley M.

How I make my turkey!

I make turkeys like this. First we defrost it. Next we stuf it with turkey things. Then we cook it in the oven for 350f. for an hour and forty five minets. last but not lest we cut it up into lots of little bits of peces. It was ymmy! We ate it all little by little. I put some lime on it so the flavor tasts beter. With the rest of the lime I tried to stuf it with the limen But my mom doesn't like it.

Julian B.

How to prepare at turkey for Thanksgiving. In Homedale

When it was Thanksgiving I prepared a turkey for Thanksgiving for my whole family. First I went to paul's to buy the turkey. Next I put it in the freezer until the next day. Then I took of the wrapper and I put it in the oven. Last when it was finished cooking I let it cool down a little and when it was done cooling down I put it on the table so my whole family can come and eat it with me. Finally when my whole family arrived we all ate the whole turkey. This is how you prepare a turkey for Thanksgiving.

The End

Happy Holidays to you

Daniela G.

How to make a turkey

We Kcot for 450F and then we aet the turkey was so juse A good turkey and Jusee turkey tonight it was good turkey.

James V.

On Thanksgiving my parents dot a turkey. And when we got home my dad got the turkey and put it in hot water. And when the ice melted. And when the turkey finilly melted my dad got it out of the water and took the head off. And when my dad was dun doing that he put it on a plate. And when he did that my dad put it in the oven. And when my dad took it out it smelled delishis.

Adriana R.

First I get a turkey. Uv the best cine. then I put it in the oven for an hour then you take it out of the oven. And cut it in have and eat it you and yoru famyl for dinner. afr dinner there was stil turkey.  
the End

Dulce M.

Buy or kill a turkey.

I invited my friends to eat turkey and I shoe them how to mayck a turkey.

you myck a turkey first you kut thim thin you poot it in the uvin. you even can buy or you can kill them then you take the feders then you poot it in the uvin.

Uriel N.



Veronica Garcia, Mrs. Chandler's Homedale Elementary School class

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# Homedale Elementary

## Leslie Parker's class

This Is How You Cook A Turkey

First I get what I need. I get a Turkey.

Next I unwrap the Turkey. I wash the Turkey

Then I season the Turkey. I put stuff the Turkey.

Finally I put the Turkey in the oven. I take the Turkey out of the Turkey out of the oven!

The End!

Samantha

The First thing I would do is go to the store and buy the turkey. And the Next thing I would do is get the measuring cups and spoons and measure it. Then the Next thing I'm going to do is I would uniwrap it. Then I will put it on a pan. And then I will wash it. After that I will get the bones out of it. Now I will put the stuffing in it. later I'll put the seasoning on it. then I'll cook it for 20 minutes and 10°. Now I will take it out of the oven.

Antonio Z.

Turkey

Hi ... My name is Aaliyah

I am going to show you how to cook a turkey. First you buy a turkey. Then you unwrap the turkey and wash it and then if you want you can boneless yours and you can put it in a pan and then put some salt and pepper seasoning so it will taste and with that you can stuff stuffing in it if you want

Next put it in the ove. Then put it in 90° and how long you will put it in for 5 hours. Next cut it and then your done

have a great day

Aaliyah

First I go to Winco and buy the turkey. Second I get home and I turn on the oven. third I unwarp the turkey. fourth I get the recipe. finally I put it in the oven. Then I get it out to cool. last I eat.

Caitlyn

How to cook at Turkey

The first thing on how to prepare a turkey is to wash it.

Second you put the stuffing in and Moo CRIolio Marinade all around the turkey. Then you put it on the pan and into the oven. Then you wait three and a half hours untill its done. Then you eat the turkey.

Oswaldo V.

How to Cook at Turkey

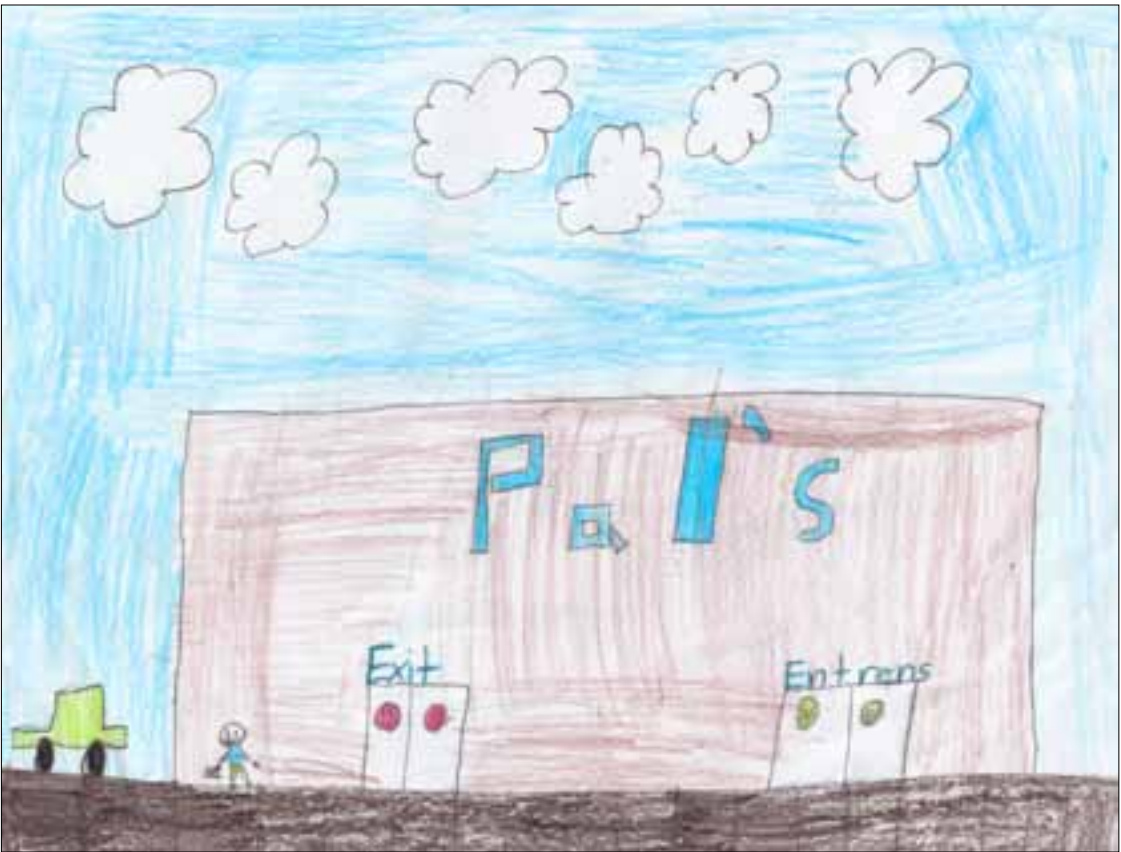
First buy the turkey. Next start heating the oven at 130° put the timer for an hour. Then cut a hole in the top and start taking out the bones. when that is done put the stuffing in the turkey. Finally put the turkey in the oven when it comes out of the oven let it cool for five minutes. Last drane the grease chop it up prepare it add some seasons on it put gravy on it and dig in.

Mayci C.

Frist, you get The turkey.

Then, you unwrap the turkey.

Next, you put the turkey on a pan. Then, you stuff the turkey. Then, you warm the oven abowt 90°Dg. Next, you put the turkey in the oven. And wait about 1 hour. And pull it out. And lit it



Joseph Equsuiza, Mrs. Chandler's Homedale Elementary School class

cool off

And then you eat it.

The End

Avery V.

How to cook at turkey

First you get the turkey. Second you unwrap it. Third you wash the turkey. Fourth you put it in a pan and warm the oven to 3° 4 hours.

last you get it out and eat it.

Slade G.

How To Cook Thanksgiving Tamales

First we put it on the corn maizz.

Next we put the meet on.

Then we rap it.

Next we cook it for like one hour.

last we wrap it and eat it.

Donato M.

This is how I cook a turkey:

first, I go to Pauls and get a turkey thats on sale. Next, I unrap the turkey and wash it. Then, I set the timer for a half an hour and put the turkey in the oven. Later, when the turkey is done, I take it out the oven and let it cool. After that I cut it and take the bones out of it. finally — enjoy!

Emalie C.

How To Cook a Turkey

First, we buy the turkey from any store. Then, we take the turkey home. Next, we unwrap the turkey and wash the turkey. After that put the turkey in the pan then in the oven. Later, take the crispy, golden, turkey out.

Finally, put seasonings like pepper or garlic. Last, cut the yummy looking turkey. Then eat the juicy turkey.

Entenecia C.

How To Cook A Turkey

first you getta turkey and wash

it and stuff it and then you put it in the oven and then you take it out of the oven and then you cut it open and you eat the turkey yummy.

Angel L.

Hellow this is Ruger and I'm going to tell you how to cook a turkey.

First, you go hunt a turkey that is a 100 pounder.

Then, you have to gut the turkey and if you don't know how to gut a turkey I'll tell you cut the turky open take out the stumik and heart.

Next, you have to skin the turkey with a sharp knife in a, tree, shed, or a field.

After, that you have to cook the turkey for 50 minuts at 900° F.

Finally, you have to eat the turkey relly fast

How To Cook A Turkey

Turkey measuring cups and spoons Oven 220° 40M Recipe

1. Kill the turkey.
2. Gut the turkey.
3. Skin the turkey.
4. Cook it for 40 minuts at 900°
5. Eat the turkey

Ruger

Hello my name is Keagen and I'm gowing to show you how to cook a Turkey. First you buy it. Next you put it on a pan. Then you cook it. Last you cut it. Finnaly you put it on a plate.

Keagen

Hi this is Jamar. And I am going to tell you how to cook a turkey.

Firs tyou go to the store and buy a turkey. Then you wash it make sure you wash it good. Next you put sisinings like salt or peper enething you want. last put it in the oven and that is how you make a turkey.

Jamar

How to Cook at Turkey

This is how I bake a turkey.

First, you buy the turkey.

Then you wash it and pull all the bones out.

After that you heat the oven a 135°. Then you put it in the oven for 2 hours.

After you take the turkey out and cut it. then serve it and dig in.

The End

By Emma K.

How to cook a turkey

First, I buy the turkey at Winco Foods with my family.

Next, go home and unwrap the turkey

Then washe the turkey in hot water.

After, that I stuff the turkey. Later, I put in a large pan. Then, I put it in the over. Next, I cook it for 50° fr. then, I leti cook for 1 hour. Next I take it out of the oven. then, I cut the turkey up. finally, I eat it have a Happy thanks Giving.

Jase L.

The first thin you do to make a turkey is you first buy it. Then you unwrap the turkey. Next you wash the turkey with water. After that you stuff it with stuffing. And then you measure the turkey. Then you put it in the oven. Turn on the oven. Heat it for 70° in the oven and cook it for 2 hours. Then you take it out. And then you cut it.


Then you eat it and enjoy.

Anahi C.

First I buy the turkey at pauls market with my Mom and Dad. Next I stuff it and unwrap it and I put it in the oven for 25 hous long last I take it out and season it and then finally my whole family

— See Parker's, page 12B

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# Marsing Elementary

## John Barenberg’s class

How to make a Thanksgiving turkey

Ingredients:

- 1. Get 1 cup of butter.
- 2. Get the cooking oil.
- 3. Get the cooking spray
- 4. Get the spices.
- 5. Get on gloves

Directions

>First you get the turkey out off the freezer. Second you dethaw it. Third you put him in pot. Forth you put spices on him. Fith you open the oven and put him out. Six you set the oven for 350°F. Seventh you leve him in for 4 hrs. eight you take him out. nine you eat him.

Kolton Scott

how to make a Thanksgiving turkey

Ingredients:

- 1. water
- 2. stuff to put in the turkey
- 3. a needle to sew the turkey
- 4. something to cut the turkey
- 5. stove top-something good for the turkey

derections:

- 1. Put the turkey carefully in hot water.
- 2. Get something to cut the turkey.
- 3 stuff the turkey however you want.
- 4. Sew the turkey so the stuff in it won’t fall.
- 5 Carefully put the turkey in a place it won’t fall and put it on whatever you are going to cook it on, and put it on the stove.

Gabriela

How to cook a thanksgiving Turkey

Ingredients

- 1. 15 pound turkey
- 2 a half cup of butter (soft)
- 3. 3 or more potatoes peeled and cut into 2 inch chunks
- 4. 2 sweet potatoes peeled and cut into two inch chunks
- 5 5 carrots peeled and cut into two inch chunks
- 6. 3 onions peeled and cut into two inch chunks
- 7. 2 celery stalks cut into chunks
- 8. 2 teaspoons salt
- 9 1 teaspoon pepper

Directions

take out of freezer put in fridge 3 days to thaw out then preheat oven to 200° Get the turkey out of fridge take stuff out of turkey wash turkey put in roasting pan. Place 1 teaspoon of salt inside the turkey rub around with hand. place all vegetables inside turkey. take the butter and spread all over the outside of the turkey sprinkle 1 teaspoon of salt all over the outside of turkey than sprinkle pepper all over outside of the turkey put lid on roasting pan place in oven bake for 8 hours check with thermometer to see if it is done if it is take out of oven and eat.

Daphne

How to cook a turkey ingredients

- 1. turkey- 6 ponds
- 2. spices- page- peper
- 3. butter- spred it all over
- 4. pan- 1 ½ roler

Cook it

First unrap the turkey. then you spred butter all over it. then you spred spices all over. then you need to get a pan ½ rooler. then cook it For 45 minutes.

Carter Clay

How to make a turkey

- 1 pre het the oven
- 2 get a 5 pound turkey
- 3 gett pices like peper or salt
- 4 get butter get a tae spoon of butter

- 5 get a pan
- 6 Put olive oil in the Pan
- 7 Put it in the uven for 1 hour 30 minits/ingrityents
- 8 Put some gravey on n the turkey

frist you unwrap your turkey then you put the turkey in the pan Next you put butter all over the turkey then put gravy on the turkey then put peper and salt then put it in the oven for 1 hour 30 minets.

Mazzi

how to kill a turkey

Ingreadeients

- 1g spices
  - 30 turkey
  - 3g stuffing
  - 1g butter
  - 2g flower
- to kill a turkey

you will go to a farm and get a turkey then you kill the turkey and take the faethers out and take the head off.

to cook a turky

turn the oven t 350° and wate one hour then the turkey will be ready. you will take the spices and will put them on then you will stuff the turkey

Chance

How to cook a turkey

- 1 A four pound turkey
- 2 ½ tsp spices
- 3 one stick of butter
- 4 two boxes of stuffing
- 5 pan
- 6four five inch peppers

How to make a turkey

Preheat to 350°F

First unwrap the turkey then sprinkel all of the spices then rub the butter all over the turkey then add two boxes of stuffing around the turkey then cut up the peppers then put the turkey in the pan then put the pan in the oven for 45 min.

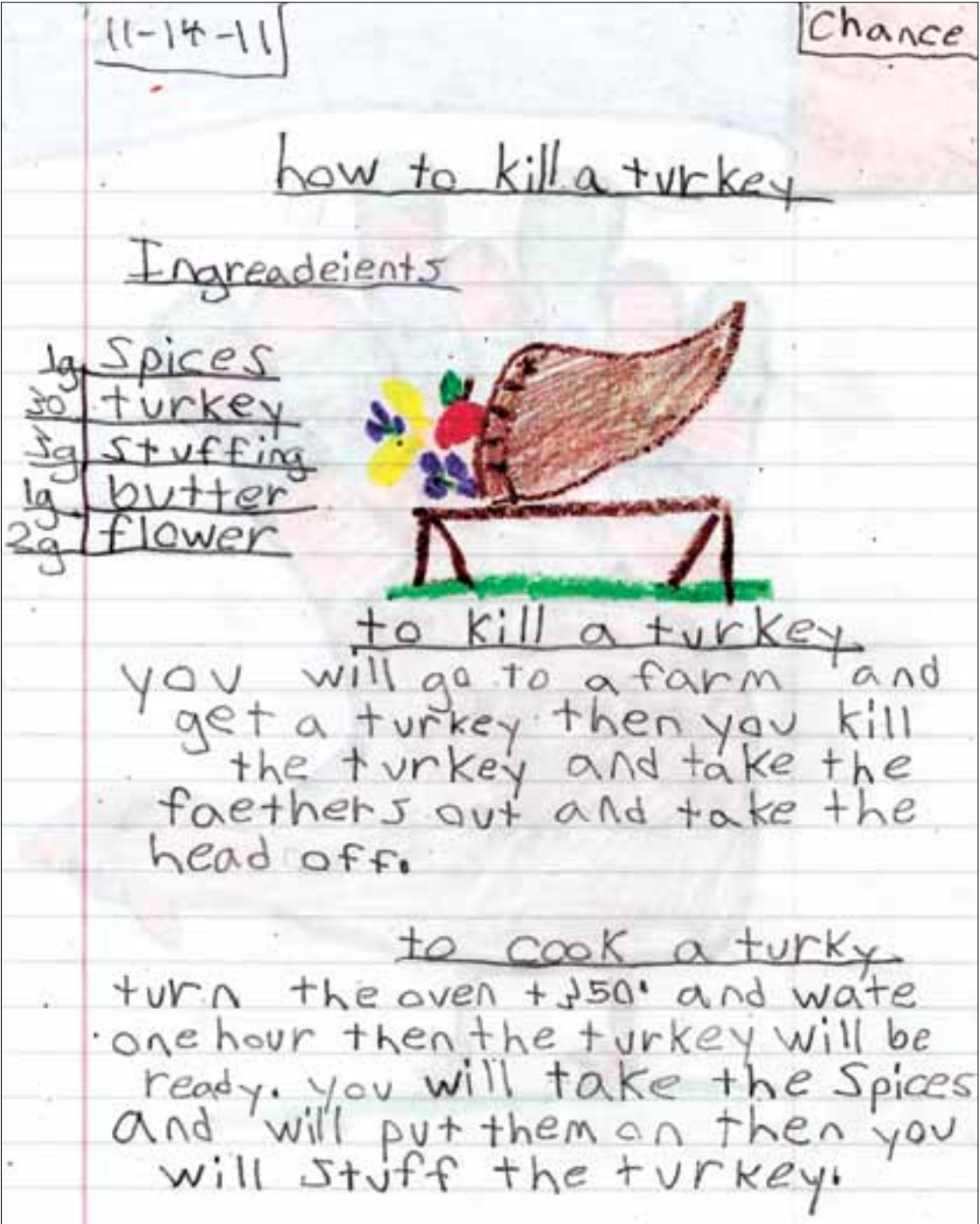
Then eat the turkey

Mikayla

How to cook a turkey.

Put the oven 350°

- 1. Get a 5 pound turkey.



Chance, Mr. Barenberg’s Marsing Elementary School class

- 2. Get the gravy.
- 3. Get the spices.
- 4. Get the corn.
- 5. Get the pan.
- 6. Butter.

How to put the turkey ready.

Frist cook the corn about 15 minutes. Then cook the gravy about 10 minutes. Next get the red spice then cook the red spice and cook it about 19 minutes. Then put the turkey in the pan then put the turkey in the oven for 40 minutes. then when then turkey is ready get it out of the oven. Then put the butter on then put the corn in the turkey then put the gravy then your turkey is complete to eat.

Johana

how to cook turkey

- 1. get a turkey
- 2. cut the turkey’s head, feathers.
- 3. Stuff the turkey.
- 4. put the turkey in the pan.
- 5. take the turkey out of pan.
- 6. put gravey on turkey.
- 7. eat turkey.

Cook it for 10 minits. put gravey on it. cut the meat. put BBQ on it. take the bulit out of it.

Louis

The ingredeient to eat a terkey

unrap the terkey

put butter all over the terkey

put stuffing in the terkey not aulot

Put lettus on the side of the terkey and not aulot.

How to cook a terkey

first you unrap the terkey. Next you put butter all over the terkey. thene we put stuffing in in the terkey. Next we put lettus on the side. Next we put it on a pan and the terkey is ten pounds. Aad last but not Least we put it in the oven.

How to kill a terkey

First you shoot the terkey. And take the fethers off. And thene you cut off the head. and last but not least you gut the terkey.

Oliver

How to cook a turkey

- 2 1/2 turkey
- 1 1/2 peper
- 2 1/2 salt
- sause
- 2 1/2 stuffing

How to make a turkey

First you buy the turkey. Next you unrape the turkey. then you rub butter on the turkey. last you put stuffing in the turkey finally you eat the turkey

how to cook a Thanksgiving turkey

Ingredient:

- 1. spices
- 2. Veggies
- 3. stuffing
- 4 seasoning
- 5 grease
- 6 one cup of solt
- 7 one cup of butter

Take it out of the freser take it’s rapper off of it. Rubb it With grece.

Hailey

How to cook a Thanksgiving

- 1. defrost-thaw
- 2. Pre-heat the oven 350°
- 3. spices/toppings
- 4. remove his wrapper
- 5. stuff veggies
- 6. hours to cook
- 7. his temperatur 165°
- 8. 6-50 pounds

First thaw the Turkey. Preheat the oven to 350°. Sometimes the turkey is 50 pounds. Then next you remove his rapper. Next you stuff the veggies. Cook the turkey for 3 hours. Make shur th temperature is 165°.

Noah

— See *Barenberg’s*, page 12B

Odezza



# Marsing Elementary

## Karen Greer's class

How to cook a turkey  
ingredinetns needed

1 turkey  
2 butter  
3 spices  
4 salt  
5 peper  
6 gravy  
7 toco sauce

How to make a turkey. First you put butter all over your turkey. Next put what kined of spices you want to put on your turkey. The put like 1 pound of salt on your turkey. And next if you want to put peper you can. And 2nd befor last put gravy on your turkey. And last you put toco sauce on your turkey

Atanacio

How to cook a turkey.  
ingrediantns needed

2 1/2 Turkey  
1 1/2 pepper  
2 1/3 salt  
1 1/4 hot sauce  
6 1/2 stuffing

You put the peper, then salt, hot sauce, stuffing. Sprinkle it on. You would cook the Turkey 2 hr. You would let it sit for 4 hr. Put it in a pan then cook it.

Emilee Newman

How To cook a Turkey

1. turky 1 feet long.  
2 butter 4 spoon  
3 corn 1 cans.  
4 sause 4 spoon.  
5 pan 2 feet long.  
6 put the turkey in the over for 350 hours.  
7 eat the turkey and have a happy dinner

Sandra

How to make a yumy turckey

Things you need for the turckey

1# you need a poun of a turckey  
2# you need a pan  
3# you need some saled  
4# you need a oven  
5# you need some chily.

1# you take the turckey's fathers  
2# you put the turckey on a pan.  
3# you sped the saled on the side's of the turckey.4# you put the turckey in the oven for 10 minute's  
5# you put chily on the turckey. 6# you eat the yumy turckey

Susi Ramierez

How to cook a turkey.  
you need ingredients

30 poun turkey  
1 poun buder  
10 in pan  
springdale spices  
stuphing

1, you need a 30 poun turkey.  
2nd rub buder all over the turkey.  
3rd springkle spices on it. 4 pit stuphing in the turkey. 5 turn the stove on to 350°. 6 pit the turkey in the pan finily pit the turkey in the stove for 45 min.

Ross Meade

How to kill a turkey.

1. first. You find a turkey.  
2. soced you put a bullit in you

gun.

3. third you shout the turkey.

How too cook a turkey

1. firstly, you unrape the turkey.  
2. soced. you put the sttuffing in  
3. third. you put the ingrediens.  
4. put the turkey in the pan.

Sabree

How to cook a turkey  
ingredients you need

1. 5 pound turkey  
2. stuffing  
3. salt  
4 pepper  
5. butter  
6. pan

First you sred the butter around the turkey then you put the salt on next you put the pepper on last you put in the pan then you cook it at 350.

Mayce

How to make a turkey.

Things you need to make a turkey

1. Get a 6 pound turkey.  
2. Unrap the turkey.  
3. Unreez the turkey.  
4. Poot butter all over the turkey.  
5. Get spices.  
6. stuff the turkey.  
7. Poot the turkey in the pan.  
8. Poot the turkey in the stove

Mauricio

how to cook a turkey

1. 45 pound turkey.  
2. 5 Ft of Stuffing.  
3. A Pan.  
4. A Stove.

how long to cook a turkey. First you preheat it to 960° then you put the turkey in the pan and put the pan with the turkey on it the stove for 15 minits and after you take it off you stuff the stuffing in the turkey after it cools off.

Wesley

How to Cooke a turkey.  
Ingredient's need

1 turkey  
2 spices  
3 butter  
4 stuffing  
5 peppers  
6 salt  
7 black pepper

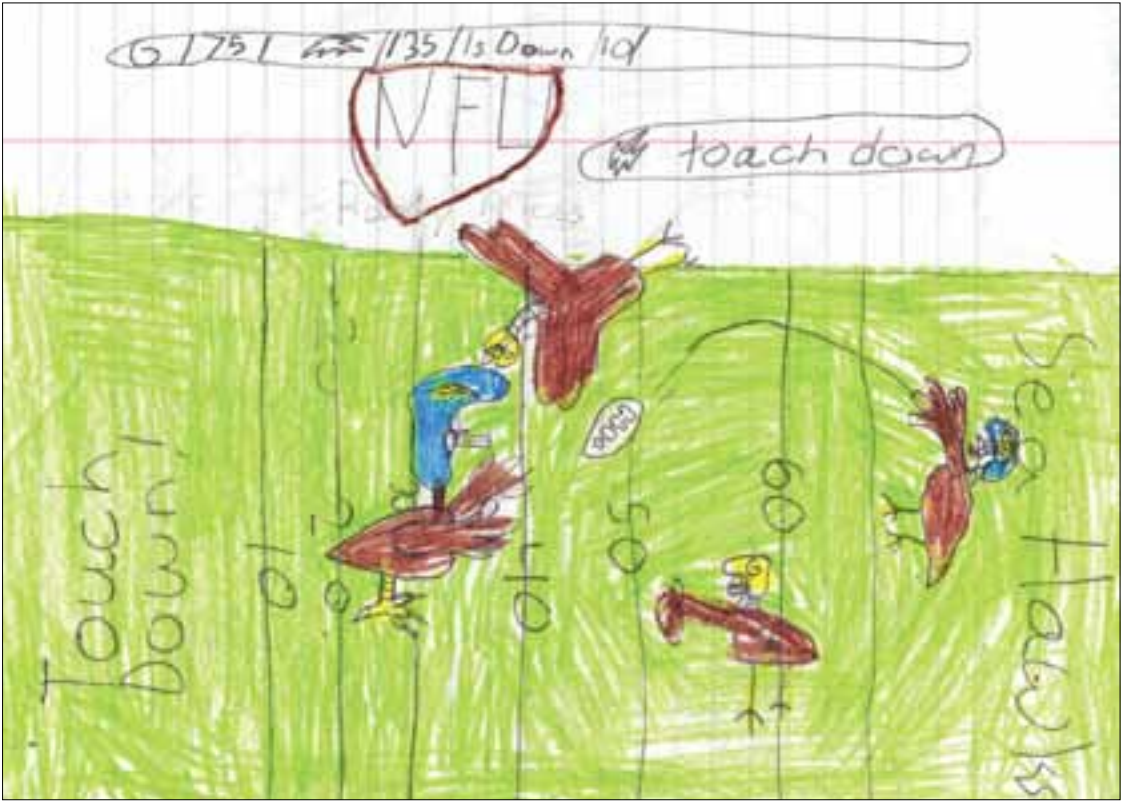
How to Butcher a turkey.

1 first buy the turkey.  
2 then urap the turkey.  
3 Put butter on the turkey.  
4 Put the spices on the turkey and spred the spices around.  
5 Put the stuffing in the turkey.  
6 get a pan.  
7 Put the turkey in the pan.  
8 then Put the turkey in the oven and cooke it for 50 minits.  
9 Then take it out of the oven and eat it.

Fallon

How to cook a turkey

Turkey 10 pouds  
spices salt peper  
Butter  
sauce



Atanacio, Mrs. Greer's Marsing Elementary School class

stuffing  
turn on oven  
pan

How to prepair your turkey

First you need to by your turkey. then you need to spred the butter on the turkey. Next sprinkle the salt and peper on the turkey. Then you put the suffing in the turkey. Then put the turkey in the oven. Cook the turkey for 2 hours. When the turkey is reddy put on the sauce.

Christina

how to cook a turkey  
recipe

1 unstuffed turkey  
2 stuffing  
3 butter  
4 a little bit of spice  
5 oven

First you need unstuffed turkey, secend you need stuffing, next you need butter, then you need a little bit of spice, last put the turkey in the oven for 50 min.

Melina

How to cook a turkiy

5 poun turkiy  
1 tespoon of buter  
stuffing  
You put the turkiy in pan

First you preheat oven to 350° 45 min. Then uncover the turkiy. Then put buter all around it. Then put the stuffing in it. Then put the turkey in the pan. Then put the pan in the oven for 45 min. Then take the out of the oven then you eat the turkiy.

Rogelio

How to Cook A Turkey

7 lb. turkey  
1 t. butter  
1 t. sage  
1/2 t. pepper  
1/2 t. salt  
3 t. sause  
9 lb. pan

First turn the oven on to 350°. Next unrap the turkey. Then spread butter all over the turkey. Next put sage, pepper, and salt on the turkey. Then put the turkey in the pan. Next put sause on the turkey. Then put the pan with the turkey in it in the oven. After 40 minets have pased take the turkey out of the oven and let it cool down.

Brooke Richardson

How To Cook A Turkey

Turkey  
Butter  
Sause  
stuffing  
pan  
oven

First you get the turkey. Then you unrup the turkey. Rub the butter on the turkey. Then you will put the turkey in the oven and put the timer 10 min or 15 min. Then when you take out the turkey from the oven. Next you sprenkle peper on the turkey. Last you eat the turkey.

Victoria

Ingredients: How to make a Thamksgiving Turkey

1 80 lbs. turkey  
2 1 cup of salt  
3 1 haf of pepre  
4 1 haf of tomato

First put the salt on the turkey. Next put the pepr on the turkey. then put the tamato on the turkey. later put the turkey for 80°f in the uven for 40 minits. finally you eat it.

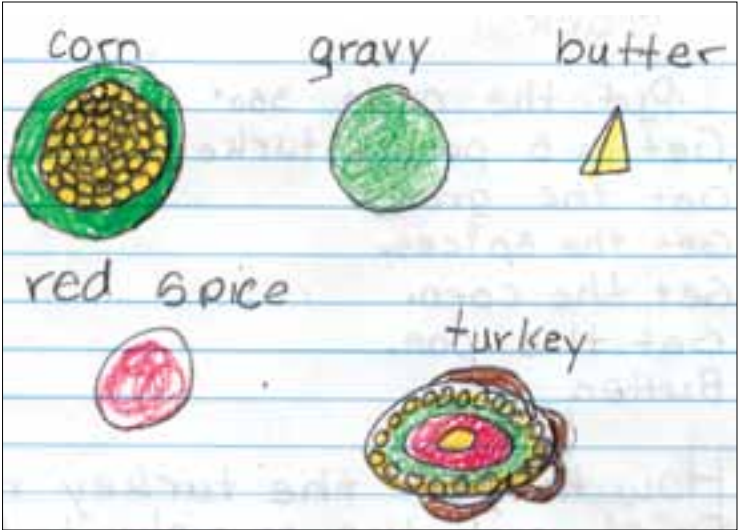
Fernando

How to make a Thanks giving Turkey  
ingredients  
you can get a turkey the turkey whase 80 pounds  
3 cup's of water  
2 spoons of salt  
1 jar of buter  
directime  
first you skin the turkey  
sekent you cut open the turkey  
third you take out its food  
forth you pute it in the oven  
fith you can eat it

Tylar Burns

How to make a Thanksging Turkey  
Ingredients  
one cup of salt  
ninfive lbs. Turkey  
then you poot tow cup's of peper.  
First you cook it in the uvin. then you eat it. cook it for tow hours.

Nicolas Plascencia



Johana, Mr. Barenberg's Marsing Elementary School class



# Marsing Elementary

## Brendalynn Love's class

How to cook a Thanksgiving Turkey

- 1 a 30 lb turkey
- 2 stuf it with onyons
- 3 1 cup of fower
- 4 6 cups of suouger
- 5 1 cup of oil

Conner

How to cook a thanksgiving turkey

Ingredients

- 1 Thaw
1. one cup of water.
2. one stick of Butter.
3. two cups of sugar
4. 4 eggs

Makayla

How to cook a thanksgiving

Ingredients

1. Butter
2. Carrot
3. onion
4. cooking spray
5. turkey 6-50

Directions

first I take it out of the freezer. second let it freez for 2 Days. third Them after it is Done defrost I take the wrapper. then I rud it with Butter

Evelyn Martinez

How to make a turkey ingredients

1. frist thaw it
2. put spises on the turkey
3. stuf cerots inside and onyons. and celery
4. preheat the oven 350°
5. then put it in the oven
6. when it beeps take it out let it coo

then you are reddy to eat that little tukey yummy. :)

Chole

How to cook a Thanksgiving turky

Ingredients:

1. One big turky
2. One jug of oil
3. One big Onion
4. a bag of carrots
5. butter
6. spices/topping

Directions:

Pre-heat oven to 350°.

Second remove his rapper.

Then stuff all the vegetables in the turky.

Forth put him in the oven check his tempture 165°.

Last give him time to cook

Alana Larrusea

Ingredients

1. eggs
2. salt
3. veggs
4. bread
5. ole

1. get et out of the frezzer.
2. let et defrost.
3. wash et
4. take the raper off
5. put it in the oven 165°F.
7. put it for 5 ours.
8. chec his temperature

Isai

How to cook a Thanksgiving turkey

Ingredients

1. eggs
2. carets
3. salt
4. peper

Directions:

1. Get it out of the freezer
2. let it desfrez

3. take the raper off
4. Put it in the uven for 165°F
5. Put it for 4 hours
6. Carfly take it out of the uven then put it on the table.

Johan

Ingredients

1. Use peper and salt.
2. Oil
3. Spices
4. Bader
5. Buder
6. Season it
7. Stuf it with toppings

Directions

8. put it in they oven
9. tack it out
10. chek it's temperature

Malek Barroso

Directions:

How to cook a Thanksgiving turkey

1. Take the turkey out of the refrigerator
2. Pre-heat oven to 350°
3. Put spices/toppings
4. remove his wrapper
5. stuff veggies
6. put it ina pan put oil first
7. It takes hours to cook
8. Check his temperature 165°
9. put carrots in it
10. put onion on it
11. cook it
12. eat it

Erica

how to cook a Thanksgiving turke4y

Ingredients:

1. A fat turkey
2. Spices/toppings
3. Some cooking oil

4. Some vegetables
5. One cup of butter
6. A pan to put the turkey in

Directions: First you get your turkey at the store then you bring it hoe after you buy it. Second you put it in the freezer. Third two days before Thanksgiving take it out and let it thaw. The next day rub it in one cup of butter and sprinkle some spices or toppings. On Thanksgiving preheat the oven to 350° for 5 to10 minutes. Next spray the pan of rub the pan wit cooking oil. Or if you want to put vegetables put that in before you spray the pan. Then put the tukey in the oven to 165° Next you get him out and let him cool off for 5 to 10 minutes.

Then you eat him.

Delaney Percifeld

How to make a Thanksgiving turkey

Ingredients:

1. one spon + 1/4 sate
2. 12 lb. turkey
3. 1 cup of wart
4. 2 cup prepre
5. haf of a Carrot
6. haf of buter
7. 5 egg
8. 6 towmadedo

1. first you by the turkey.
2. Then you cook it in the oven.
3. Then you cook 450°F
4. Then you put it in the oven for 2 hours
5. Then you put in the Ingredients.

Ingredients

Then find you eat.

Eddy Ramirez

How to make a thanksgiving turkiey.

Ingredinets:

1. six egg
2. 20 lb
3. noe tespon fo peper
4. butter
5. one tespon of salt
6. stufing

One cup of water

One bls 6 Lb. drashies

first you go to stor then you by a 1 Ld. turkey

one tespon of salt

some stufing.

one cup of water.

six eggs samebuter.

one tespon of peper.

Then you put it in the uvin for an our then it is dun.

Cody Floyd

How to make a thanksgiving turkey.

ingrreadents

20 bls. turkey

then you

1 cup of salt

3 teaspoon fo pepper

Dreckshuns

then you get the 20 bls. turkey put it on 20 inch. pan then you put 1 cup of alt then you put 3 cups fo peper then you put it in put in t oven. then you sirv it then eat it.

Howard Jerome

How to make a Thanksgiving Turkey

Ingredients:

1. 3/2 lbs. Tukey.
2. Three cups of salt.
3. One spoon fo peper.
4. one cup of water.

Directims.

First you kill it

Then you skin it.

you poot salt on it and one spoon fo peper once cup of water and Then you cook it or #10 minites

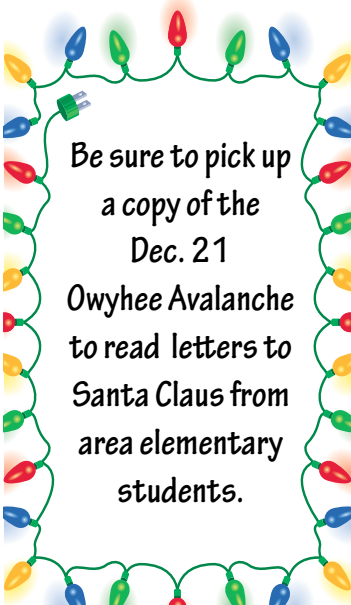
cook it at #10°F.

Finally you eat it

Jose Ramirez



Alana Larrusea, Mrs. Love's Marsing Elementary School class





# Grand View Elementary

## Jessica Sonnen’s class

<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>A puond of a hunderet love</p> <p>A ounces of enjuy</p> <p>A turkes.</p>	<p>cook the turkey and get the milk when the familey is here then get the letuce and brokly.</p> <p><b>Traiten</b></p>	<p>One turkey sitting on the table</p> <p>One tablespoon of smiles</p> <p>One table spoon of adventure</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>2 pounds of gravy</p> <p>42 pounds of love</p> <p>1,000 pounds of music</p> <p>2 tsp. stories</p> <p>10 pounds of kisses.</p> <p>1 tsp hershy’s kisses</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>8 lbs = laughter, 3 cups = thankfulness, 13 = hugs 3 kisses</p> <p>2 days = family, 2 = pies, 2 = big dinner, at least 4-5 = friends, travling = to see families, 1 ton = happyness</p>
<p>Directions:</p> <p>A turkes</p> <p>A puond of hunderet love.</p> <p>A ounces of enjuy</p> <p>Geting spoyld</p> <p><b>Abby</b></p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>Twelve pounds of hugs.</p> <p>Three fouths of thankfulness.</p> <p>Twenty pounds of smiles.</p> <p>One tea spoon of laghter.</p> <p>Seven tea spoons of a nice dinner.</p> <p>five pounds of enjoying.</p> <p>Three pounds of visiting.</p> <p>One tea spoons of carving pumpkins.</p>	<p>Directions:</p> <p>Five cups of family members plus five cups of hugs equals 2 cups of kisses.</p> <p>One pumpkin pie plus one turkey sitting on the table equals a big dinner.</p> <p>One table spoon of smiles plus five cups of laughter equals one table spoon of adventure.</p> <p><b>Justin Lindquist</b></p>	<p>Directions:</p> <p>Put it all in the mixer and mix for an hour and then refrigerator it intill it is like jello then cook it.</p> <p><b>Braxton</b></p>	<p>Directions:</p> <p>mix 8 lbs laughter with 1 ton happyness &amp; 3 cups thankfulness. 13 hugs and kisses mixed’ with 2 big dinner with 2 pies (perfect). mix 2 days with family wi 4-5 friends. And at the end of it all, travel to see family and share the secret!</p> <p><b>Kaden</b></p>
<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>7 pounds of kisses</p> <p>1 tsp of hugs</p> <p>20 cups of families</p> <p>9 onces of jewels</p> <p>10 lbs of diamond rings</p> <p>5 cups of pumpkin pies</p> <p><b>100 lbs of SUGAR</b></p>	<p>Directions:</p> <p><u>frist</u> everybody comes in. Then add 7 pounds of kisses. Then you put 9 onces of jewels and 10 lbs of diamond rings in a bowl and exchange. (if you get your ring back your lucky) Then 5 more lbs of families. Then mix 5 cups of pumpkin pies and 20 cups of potatose then when they all get ready to go you add 1tsp of hugs then when you see them go and your shure no one is looking you eat 100 lbbs of SUGAR</p> <p>WARNING! Do NOT try this recipe at home. If witches may like to do it they may.</p> <p><b>Jacob O.</b></p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>Turkey</p> <p>hugs</p> <p>bigdinner</p> <p>pies</p> <p>cheescakes</p> <p>peanutbutter pie</p> <p>cookie from a turkey</p> <p>hot coco</p> <p>smash potatoes</p> <p>go visit people</p> <p>have a thanksgiving party</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>2 ounces of turkey 30 pounds of thankful 20 ounces of mashed potatoes. 1 ounce of pumpkin pie</p> <p>30 pounds of laughter – 5 ounces of big dinner</p> <p>30 ounces of hugs and kisses. 30 pounds of apple pie</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>1. 1 Turkey</p> <p>2. 3 pie’s</p> <p>3. 10 Hug’s</p> <p>4. 20 kisses</p> <p>5. songs</p> <p>6. 1 toy</p> <p>7. 5 Hot coco</p>
<p>Directions:</p> <p>hugs and kisses when family is walking in then bake the jello then</p>	<p>Directions:</p> <p>We all sit down and have are chattes and the kids play there games and races. We all sit and have a big dinner with lots of food. We all gather round to go pick pumkins out of my grandma’s garden and then the kids carv them (with some of family member’s help). And lots of hugs and kisses befor we all leave.</p> <p><b>Laney</b></p>	<p>Directions:</p> <p>first we give hugs then we drink hot coco whill we are talking then we set the dinner then we eat then we go visit we give hugs agin and do cheesecakes or peanut better pie or cookies from in a turkey and big dinner and a thank giving party.</p> <p><b>Jorge Alcontarist</b></p>	<p>Directions:</p> <p>I would like to have a big dinner with turk. mased potatoes pumpkin pie and apple pie and after that. I would want to laugh a lot then give hugs to eveybody who is there celebrating Thanksgiving with me and my family and then do all the kisses who is celebrating with me and my family.</p> <p><b>Sintia</b></p>	<p>Directions:</p> <p>At first you need 5 Hot coco and 20 kisses and 10 hugs and 1 turkey and you need pie’s and a song and then 1 toy</p> <p><b>Toby</b></p>
<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>1 turkey</p> <p>1 Pan of jello</p> <p>1 gallon of milk</p> <p>1 family</p> <p>1 head of letuce</p> <p>brokly</p> <p>hugs</p> <p>kisses.</p>	<p>Directions:</p> <p>Put all of this together and you have The perfect thankSgiving.</p> <p><b>Jacque</b></p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>20 pounds of hugs. 2 and a hafe kisses</p> <p>then more kisses then 20 more pounds of hugs. Then even more kisses and hugs.</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>he made my sistir will come to with my mom hug to with my mom because he is my sister. because he want to come with my mom. thankful with to my sister she live with my mom because he wanted to go with my mom make with good.</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>12 hugs</p> <p>20 kisses</p> <p>1 turkey</p> <p>lots of juice</p> <p>3 pumpkins</p> <p>20 pounds of smiles</p> <p>gravy</p> <p>and a big dinner</p>
<p>Directions:</p> <p>hugs and kisses when family is walking in then bake the jello then</p>	<p>My Thanksgiving Recipe</p> <p>Ingredients:</p> <p>Five cups of laughter</p> <p>One pumpkin pie</p> <p>Five cups of hugs</p> <p>Seven cups of thankfulness</p> <p>Five cups of family members</p>	<p>Directions:</p> <p>20 pounds of hugs and 2 and a hafe kisses. Then mor kisses and 20 more pounds of hugs. Then more hugs and kisses.</p> <p><b>Mattie</b></p>	<p>Directions:</p> <p>pot and stur.</p> <p>When all the marshmelows are melted taek out the pot. you put what you cooked in the other pot. you put the pot in the oven and let it cook for 30 minets.</p> <p><b>Yesenia</b></p>	<p>Directions:</p> <p>people give 12 hugs and 20 kisses they have 1 turkey and plenty of juice and 3 pumpkins pies and gravy. it was a big dinner. there was lots of smile.</p> <p><b>Kimberly</b></p>

# Three Creek

## Marylin Boss’ class

<p>This resupee is terkcee.</p> <p>frist you put it in the stove.</p> <p>Then you put it in the momuter.</p> <p>Then you stic a squeerteter in the terckee. then you Takee it out.</p> <p>Then you bles about The Pill Gerums then you eat it.</p> <p><b>By: Will Brackett</b></p> <p><b>First Gerayd</b></p>	<p>taok the fetrz out of the treee.</p> <p>Taak the iiz out and kut beec off.</p> <p>Kil it with a niif.</p> <p>Poot it on the taabl</p> <p>then u can eet it.</p> <p>Poot salt on it win you want.</p> <p>Kooc it 4 30 min.</p> <p><b>By: Katie Brackett</b></p> <p><b>Kindergarten</b></p>
<p>This is what I’m going to have for desert on Thanksgiving night: Pumpkin Pie</p> <p>You need: dough, Sugar, two pumpkins, and milk drops for on top of the dough. And then you bake it. Then you serve it.</p> <p>Then you eat it.</p> <p><b>By: Sophie Thompson</b></p> <p><b>First Grade</b></p>	<p>For Thakgiving Iam making Stoo. My respe is chop unyens and chop cairis and chop grapes and chop terke.</p> <p>Bake in the uven for 36 sekens.</p> <p><b>By: Kenzie Dobey</b></p> <p><b>First Gerade</b></p>

# Bruneau Elementary

## Lisa Lopez’s class

<p>How to make rice crespys</p> <p>Ingredients:</p> <p>You need rice crespy serol</p> <p>You need a pot.</p> <p>You need mashmelows.</p> <p>You need butter.</p>	<p>pot and stur.</p> <p>When all the marshmelows are melted taek out the pot. you put what you cooked in the other pot. you put the pot in the oven and let it cook for 30 minets.</p> <p><b>Yesenia</b></p>	<p>Get a cup and put the puding in it. and put the gummy worms in and stir together.</p> <p><b>Madie</b></p>
<p>Directions:</p> <p>You put the pot on the oven.</p> <p>You let the butter melt a little bit.</p> <p>You put the rice crespy ceal in the pot.</p> <p>You stur it a little and you wiat a little</p> <p>You put the mashmelows in the</p>	<p>Worms and mud!</p> <p>Ingredients:</p> <p>16 gummy worms 1/2 sugar and flavuring</p> <p>Directions:</p>	<p>Ingredients:</p> <p>1.) first get the ice cream.</p> <p>2.) Second make it look like a cake.</p> <p>3.) Third put the cake in the refrigrate.</p> <p>4 get it out and you can eat it with your gests.</p> <p><b>Javier</b></p>



# Homedale Elementary

## Leslie Parker’s class

From Page 6B  
starts to dig in.

- 1. buy the turkey
- 2. wash it
- 3. put it on a pan
- 4. put it in the oven
- 5. cook
- 6. 5 min long
- 7. season it
- 8. take it out
- 9. eat it

Chase

How to cook a turkey  
First we by the turkey  
Seconed by stuffing in a box  
third get some potatoes  
fourth get some ingreteants for pumpkin pie  
Next get out a pan and unwrap the turkey.  
Then wash it  
After that set the oven to 300°F. Leave it in the oven for 2 hours.  
Later take it out.  
last cut it and set it on the table. Finally EAT IT!

By: Emma P.

How to cook a turkey  
You need to hunt for a turkey and you need to crush it with a Knife then you have cook it in the oven 70° then cook it 2 hours. Then you eat it.

Francisco

Frist you buy the turkey. Then you unwrap the turkey. Next you wash the turkey.  
After you put it in the pan. Later you put it in the Oven and let it for 70 min and how long I want it will be half in a hour. Finally you take it out of the Oven. And cut the bones and put the stuffing. Last you put the seasoning on top.

by Lizbeth

- 1 First buy The Turkey.
- 2 Second unwrap the Turkey.
- 3 Third put the in stuffing in to the turkey.
- 4 Fourth Put the turkey in the pan.
- 5 Fith put the turkey in the oven.
- 6 Sithx put the pate in table.
- 7 Sufinx eat the turkey.

Giovanni



Oscar Vega, Mrs. Phariss’ Homedale Elementary School class

## Margo Phariss’ class

From Page 7B

First, you have to buy a turkey or a chicken. Next, you take it home and take all the feathers off and put it in the oven. Then, take ti out and put it on the table. Last, you have a little party and eat it.

Esmeralda Sanchez

You thaw it first then you cut the cord. then wash the in side and then put the stuffing in and, then put the bag on in the put your oven up to 325°, mean while whate for one hour, next have a good Thanksgiving

Cameron Martin

First, take the turkey and put the turkey in the oven let it cook for 94 minutes and then you will take it out of the oven and then you can eat now.

AJ Hopson

# Marsing Elementary

## John Barenberg’s class

From Page 8B

How to cook a Tanksgiving turkey  
Ingredients:  
1. 1 cup of salt  
2. 1 cup of butter  
3. seasoning  
4. Vegetables  
5. stuffing  
6. grease  
7. spices/toppings  
directions:  
1. bye a turkey  
2. thaw it out  
3. put spices or toppings on it  
4. stuff it with vegetables  
5. put it in the oven to cook  
6. after you cook it check it’s temperature the temperature has to be 165°  
7. Then it’s supposed to be ready to eat

Hannah

Ingredients:

- 1. Salt
- 2. Butter
- 3. Oil
- 4. 5 Pieses/topping
- 5.veggies
- Directions >
- First take out of refrigerator remove wrapper
- pre-heat oven -350°
- Seconed wash off
- rub spieses/topping
- stuff veggies
- rub butter all over
- third cook it at 350°
- hours to cook
- forth take his temp-165°

Kylie Barroso

How to cook a Thanksgiving Turkey  
Ingredients  
1. Defrost the turkey.  
2. Then remove his wrapper.  
3. Next wash him.  
4. Then you could put anything.  
5. Next Pre-heat oven for 350°F.  
6. Finally you get to eat it.

Guadalupe

How to cook a thanksgiving turkey  
1. turkey 6-50 pounds  
2. butter 2 1/2  
3. garlic powder  
4. veggies  
5. carrots  
6. apples  
7. weat  
8. corn  
9. cheese shavings  
10 meat

Directions

Take turkey out of freser. unwrap the turkey. Preheat oven put a topping on him. check his temperature 165°. 3 hours to cook. Stuff him, take him out of the oven.

Morgan

How to make a Thanksgiving Turkey  
ingredients:  
5 Lb. turkey  
2 a tespon of sult  
sufing  
a tespon of buter  
drashies  
First you go to the stor and by

a 5 Lb. turkey. Then you cut the turkey sufing in it. Then you put a tespon of sult on it. Then put a tespon of buter. Then u put it in the uvin put tepsher at 100°F for 1 over.

Titus Wood

How to make a turkey  
Ingredients  
1. 2 lbs. turkey.  
carits  
2. 1 cup of alt and peper the turkey  
3. 2 cups of water.  
4. One big pot  
5. and then you put everthing in the crockpot  
Directims  
The turkey shud be 2#lds.  
1#cups of water. One big pot.  
And then you put everthing in the pot. And then you put in the carits ande put in the turkey in for 21 menits and then you eat it.

Destiny Wood

How to make a Thanksgiving turkey.  
ingredients  
1 cup of salt  
3 eggs  
2 cups of butter.  
30 lbs turkey.  
3 cups of flower  
1 cup of sherger  
Directims.  
take the fethers off. put the  
Ingredients in it. 1 minnit and 25 seckits. 40#°f.  
Then you take the turkey out of the uvin.

Zachary Anderson

Ingredients  
1. 4 cups of water.  
2. a turkey 12 lbs.  
3. salt 2 tabel spoons.  
4. 5 cups of stufing.  
5. pepper 3 tabelspoons

dreckshuns  
get a pot.  
git the peper and salt 2 tabelspoon then cook it at 100°F. Then coo it. then you take it out.

Mikala Stimmel

How to make Thanksgiving turkey  
Ingredients  
11/1 lbs. turkey.  
1 tea spoon of Salt.  
3 tea spoon of peaper.  
1 cup of spices.  
then poot it in the oven  
Directims  
1 get the turkey.  
2. the turkey wase fifty pouns.  
3. then poot the solt in.  
4 then poot the peper in.  
5. then poot the pises.  
6. then poot it in the oven at 20°f and the time is 20 minets.  
7. then eat it!

Evelyn Sevy

how to make a thanksgiving uingredientsu  
1. 1/2 water.  
2. 1/2 salt.  
3. 1/2 peper.  
4. 1 cup stufing.  
Directims  
fist call it.  
you schin it then you put on

the salt and third water then you put it in the ovin. peper forth cook it at 8°F.  
fith cook it for 4 minits.

Johethon Clair

how to make a thanksgiving Turkey  
Ingredients  
a hath a cup of salt  
20 lbs. turkey  
1/40 cup of bater  
1/20 cup of woter  
Directims.  
1. poot the salt on.  
2. poot the bater on.  
3. poot the woter on.  
4. poot the turkeg in the uvin for ten minits.  
5 take it out and eta it.

Laela Archer

How to mak a Thanksgiving  
Ingredients:  
1. oil  
2. salt and peper  
3. horeradish  
4. season sald  
5. tabasco  
6. butter  
7. little bit of garlick  
8. basle and a cup of water.  
Directions:  
fist Defrost pre-heat oven to 350°  
secent put spices and toppings.  
third Remove his wrapper. stuff veggies in him. four hours to cook.  
Check his temperature it shood be 170°  
Then eat him

Benji





Angel Rios, Mrs. Chandler's Homedale Elementary School class

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# Got news?

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Turkey Casserole

# Lovin’ TURKEY LEFTOVERS

FAMILY FEATURES

Make sure you buy a big turkey this year, because you’ll want plenty left over to make these tasty post-holiday recipes. From a savory sandwich and hearty salads to easy turnovers and a simple casserole, there are plenty of delicious ways to finish off turkey leftovers. You can even keep the flavors of the holidays going with Bobby Flay’s recipe for moist and delicious “Stuffing” Crusted Turkey Cutlets. He uses leftover poultry seasoning for flavor and Hellmann’s® Mayonnaise to keep them tender and juicy.

For more great ways to love your leftovers, visit [www.hellmanns.com](http://www.hellmanns.com).

### Turkey Casserole

- Serves: 6  
Prep Time: 15 minutes  
Cook Time: 40 minutes
- 4 cups leftover prepared stuffing, divided
  - 4 cups coarsely chopped leftover cooked turkey (about 1 pound)
  - 3/4 cup Hellmann’s® or Best Foods Real Mayonnaise, divided
  - 1/4 cup whole berry cranberry sauce
  - 2 cups leftover mashed potatoes
  - 1 1/2 cups shredded mozzarella cheese (about 6 ounces)

Preheat oven to 375°F.  
Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.  
Combine 1/4 cup mayonnaise with cranberry sauce; evenly spread over turkey.  
Combine remaining 1/2 cup mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing.  
Bake 40 minutes or until heated through. Let stand 10 minutes before serving. If desired, garnish with dried cranberries.



Leftover Turkey Super Sandwiches

### Leftover Turkey Super Sandwiches

- Serves: 4  
Prep Time: 10 minutes
- 4 tablespoons Hellmann’s® or Best Foods Real Mayonnaise
  - 8 slices whole grain bread
  - 1/2 cup prepared stuffing
  - 1/2 pound sliced leftover or deli turkey
  - 1/2 cup cranberry sauce or whole berry cranberry sauce
  - 1 small apple, cored and sliced

Spread mayonnaise generously on 4 bread slices. Layer stuffing, turkey, cranberry sauce and apple on bread slices. Top with remaining 4 bread slices.

### Turkey Fiesta Salad

- Serves: 4  
Prep Time: 10 minutes
- 1/2 cup Hellmann’s® or Best Foods Real Mayonnaise
  - 1/2 cup prepared salsa
  - 6 cups torn romaine lettuce leaves
  - 2 cups diced cooked turkey
  - 4 slices bacon, crisp-cooked and crumbled

Combine mayonnaise and salsa in small bowl; set aside.  
Combine remaining ingredients in large bowl. Just before serving, toss with mayonnaise mixture.  
Serve, if desired, with your favorite salad fixings, such as chopped tomatoes, black beans, shredded cheese, sliced pitted ripe olives, sliced green onions and/or tortilla chips.



“Stuffing” Crusted Turkey Cutlets



Blushing Cranberry and Pear Turkey Salad



Turkey Turnovers

### Turkey Turnovers

- Serves: 8  
Prep Time: 15 minutes  
Cook Time: 12 minutes
- 2 cups shredded cooked turkey
  - 1 cup shredded cheddar cheese (about 4 ounces)
  - 1 cup chopped cooked broccoli
  - 1/2 cup Hellmann’s® or Best Foods Real Mayonnaise
  - 1/2 teaspoon salt
  - 1/4 teaspoon ground black pepper
  - 2 packages (8 ounces each) refrigerated crescent rolls

Preheat oven to 375°F.  
Combine all ingredients except crescent rolls in large bowl.  
Separate each package crescent rolls into 4 squares; press diagonal perforations to seal.  
Spoon turkey filling onto center of each square. Fold dough diagonally over filling to form triangles; press edges firmly to seal.  
Arrange turnovers on baking sheet; brush tops lightly with additional mayonnaise.  
Bake 12 minutes or until golden. Serve warm.

### “Stuffing” Crusted Turkey Cutlets

- A Bobby Flay Recipe  
Serves: 4  
Prep Time: 15 minutes  
Cook Time: 10 minutes
- 2 cups panko or plain dried bread crumbs
  - 3 tablespoons finely chopped fresh flat-leaf parsley
  - Salt and freshly ground black pepper
  - 1/4 cup Hellmann’s® or Best Foods Real Mayonnaise
  - 2 tablespoons Dijon mustard
  - 1 teaspoon poultry seasoning
  - 4 turkey cutlets (about 1/2 inch thick)
  - 4 tablespoons canola oil, divided

Combine bread crumbs, parsley, salt and pepper in large shallow dish; set aside.  
Combine mayonnaise, mustard and poultry seasoning with wire whisk in small bowl and season, if desired, with salt and pepper.  
Season turkey, if desired, with salt and pepper. Brush 1 side of each turkey cutlet with mayonnaise mixture, then coat in bread crumbs.  
Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat and cook 2 turkey cutlets, bread side down, 3 minutes or until golden brown and a crust has formed. Turn over and cook an additional 2 minutes or until turkey is thoroughly cooked. Repeat with remaining oil and turkey.

### Blushing Cranberry and Pear Turkey Salad

- Serves: 4  
Prep Time: 10 minutes
- 1/2 cup Hellmann’s® or Best Foods Real Mayonnaise
  - 1/2 cup whole berry cranberry sauce or cranberry relish
  - 4 cups torn romaine lettuce leaves
  - 2 cups baby spinach leaves or mixed salad greens
  - 2 cups diced cooked turkey
  - 1 medium pear, cored and thinly sliced
  - 1/4 cup toasted chopped pecans
  - 1/4 cup thinly sliced red onion

In medium bowl, combine mayonnaise and cranberry sauce; set aside.  
In large bowl, combine romaine, spinach and turkey. Just before serving, toss with mayonnaise mixture. Top with pear slices, pecans and onion. Garnish, if desired with dried cranberries.  
**Note:** Recipe can be doubled.



FAMILY FEATURES

The holiday season is a perfect time to share delicious and decadent family recipes with friends and relatives. This year, introduce them to new sweet homemade treats that are sure to quickly become holiday favorites.

Cinnamon Spiced Café Latte

- Yield: 4 servings  
Prep Time: 10 minutes  
Cook Time: 5 minutes
- 3/4 cup ground Folgers® Classic Roast® Coffee
  - 1 teaspoon ground cinnamon
  - 3 cups cold water
  - 1 14-ounce can Eagle Brand Sweetened Condensed Milk
  - Whipped cream, as desired
  - Additional ground cinnamon

Stir together ground coffee and cinnamon. Brew coffee in coffee maker using 3 cups cold water. Pour sweetened condensed milk into large coffee pot or 1 1/2-quart pitcher. Add hot brewed coffee, stirring until thoroughly blended. Pour coffee mixture into café mugs. Top with whipped cream and sprinkle with additional cinnamon, if desired. Serve immediately.



# THE SWEET SECRET

## TO NEW HOLIDAY FAVORITES

Share Your Sweet Secret

All home bakers need is a can of Eagle Brand® Sweetened Condensed Milk and their imagination to enter the brand’s Sweet Secret Recipe and Essay Contest. From October 5 through December 7, 2011, home cooks can enter an original dessert recipe and essay (100 words or less) describing how Eagle Brand Sweetened Condensed Milk is their “sweet secret” for the chance to win the \$10,000 grand prize. Visit [www.eaglebrand.com](http://www.eaglebrand.com) and [www.marcaeagle.com](http://www.marcaeagle.com) for Official Rules and entry form.

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Banana-Mango Bread Pudding with Coconut Caramel Sauce



Ice Cream Cone Sundae Fudge

Banana-Mango Bread Pudding with Coconut Caramel Sauce

- Yield: 10 servings  
Prep Time: 30 minutes  
Cook Time: 60 minutes

- Bread Pudding**
- Crisco® Original No-Stick Cooking Spray
  - 8 cups lightly packed 3/4-inch challah bread cubes
  - 2 1/2 cups diced fresh mango (2 to 3 mangos)
  - 2 medium bananas, halved lengthwise and sliced
  - 4 large eggs, at room temperature
  - 1 14-ounce can Eagle Brand Sweetened Condensed Milk
  - 1 9.6-ounce can mango nectar (about 1 1/4 cups)
  - 1/2 cup milk
  - 1 tablespoon unsalted butter
  - 1 teaspoon vanilla extract
  - 1 teaspoon ground cinnamon
  - 3/4 teaspoon kosher salt
  - 1/4 teaspoon ground nutmeg

- Spiced Sour Cream**
- 1 cup sour cream
  - 1 tablespoon sugar
  - 1/2 teaspoon vanilla extract
  - 1/4 teaspoon ground cinnamon
  - 1/4 teaspoon ground ginger

- Coconut Caramel Sauce**
- 2 tablespoons unsalted butter
  - 1/2 cup firmly packed light brown sugar
  - 1 cup unsweetened coconut milk
  - 1/2 cup sweetened coconut flakes, toasted

Heat oven to 325°F. Coat 13 x 9-inch baking dish with no-stick cooking spray. To make Bread Pudding: Combine bread cubes, mango and bananas in large bowl. Whisk together eggs, sweetened condensed milk, mango nectar, milk, butter, vanilla, cinnamon, salt and nutmeg in medium bowl. Pour over bread mixture, stirring until thoroughly moistened. Let stand 30 minutes. Pour into prepared baking dish. Bake 55 to 60 minutes or until set in center. Cool slightly in pan on wire rack. To make Spiced Sour Cream: Stir sour cream, sugar, vanilla, cinnamon and ginger until blended. To make Coconut Caramel Sauce: Cook butter and sugar in small saucepan over medium-low heat 5 minutes, stirring frequently. Whisk in coconut milk. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer 15 to 20 minutes or until slightly thickened. Remove from heat. Cover and keep warm. To Toast Coconut: Spread coconut on a microwave-safe plate. Microwave on high 2 to 4 minutes or until lightly toasted, tossing the coconut with a fork after each minute. To avoid overbrowning, remove from plate immediately. To serve: Spoon Bread Pudding into shallow serving bowls. Drizzle with Coconut Caramel Sauce. Top with a dollop of Spiced Sour Cream. Sprinkle with coconut. Serve immediately.



Chocolate Chip Cannoli Pie

Ice Cream Cone Sundae Fudge

- Yield: 64 pieces  
Prep Time: 25 minutes  
Cook Time: 3 hours 30 minutes

- Crisco Original No-Stick Cooking Spray**
- 1 cup semi-sweet chocolate chips
  - 1 cup bittersweet chocolate chips
  - 1 14-ounce can Eagle Brand Sweetened Condensed Milk
  - 3 tablespoons unsalted butter
  - Dash of kosher salt
  - 1 cup unsalted roasted peanuts, chopped
  - 3/4 cup coarsely chopped sugar ice cream cones
  - 3/4 cup white baking chips
  - 1/2 cup well-drained chopped maraschino cherries

Line an 8-inch square baking pan with foil, extending the foil over the edges of the pan. Coat foil with no-stick cooking spray. Combine semi-sweet chocolate chips, bittersweet chocolate chips and sweetened condensed milk in medium saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth when stirred. Remove from heat; cool 5 minutes. Stir in peanuts, chopped sugar cones, white chocolate chips and cherries until thoroughly blended. Spread in prepared pan. Cover and chill 3 hours or until firm. Remove fudge from pan by lifting edges of foil. Peel off foil. Cut into 1-inch pieces.

Chocolate Chip Cannoli Pie

- Yield: 8 servings  
Prep Time: 25 minutes  
Cook Time: 45 minutes

- 1 9-inch unbaked pie shell, thawed according to package directions
- Water
- Cinnamon sugar
- 1 15-ounce container ricotta cheese
- 1 14-ounce can Eagle Brand Sweetened Condensed Milk
- 1/3 cup powdered sugar
- 1/4 teaspoon vanilla extract
- 1 1/2 cups milk chocolate chips or miniature semi-sweet chocolate chips
- Whipped topping

Heat oven to 350°F. Brush pie shell very lightly with water; generously sprinkle with cinnamon sugar. Stir ricotta cheese, sweetened condensed milk, powdered sugar and vanilla in medium bowl until blended. Stir in chocolate chips. Pour into pie crust. Bake 45 to 50 minutes or until crust is golden brown. Filling will appear slightly soft. Cool completely on wire rack. Chill at least 2 hours before serving. Garnish with whipped topping, if desired.



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