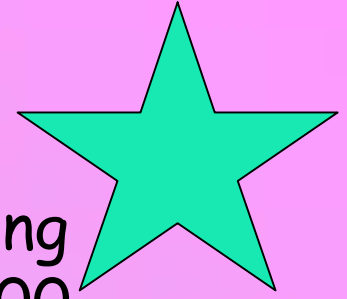
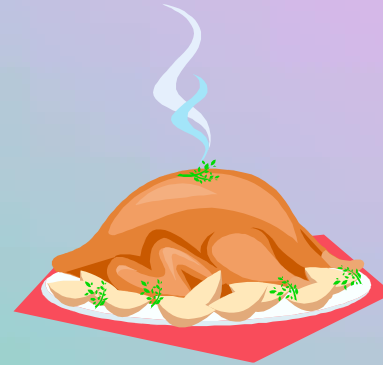


The Turkey

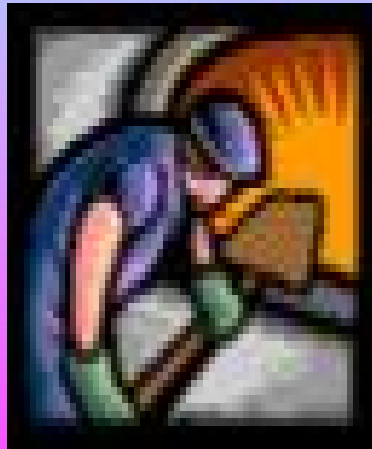


If your oven breaks down on thanksgiving morning this is what you should. Take 100 candles. Cook the turkey. Make the turkey brown on each side. Blow out all the candles. Put all of them away.

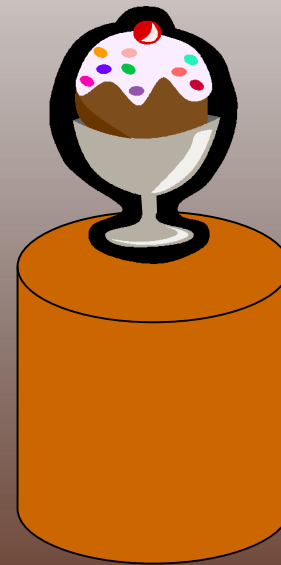


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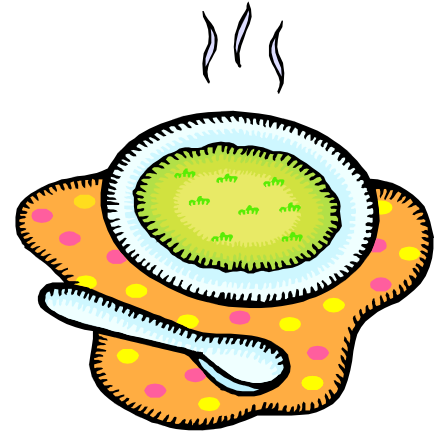
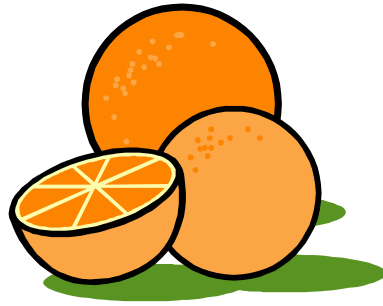
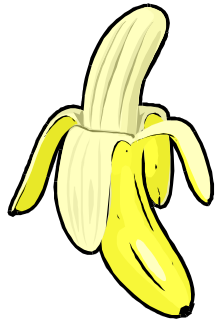
Make sure the temperature is
10,000,000 degrees and then cook the
turkey for 15 hours.



Before cooking add ice cream, stuffing, salt, pepper, corn on the cob and juice.



Serve the turkey with fruit, soup and gravy.



The turkey will smell nice look tasty
and taste perfect.

