





# A Thanksgiving story Border Patrol awards outstanding students

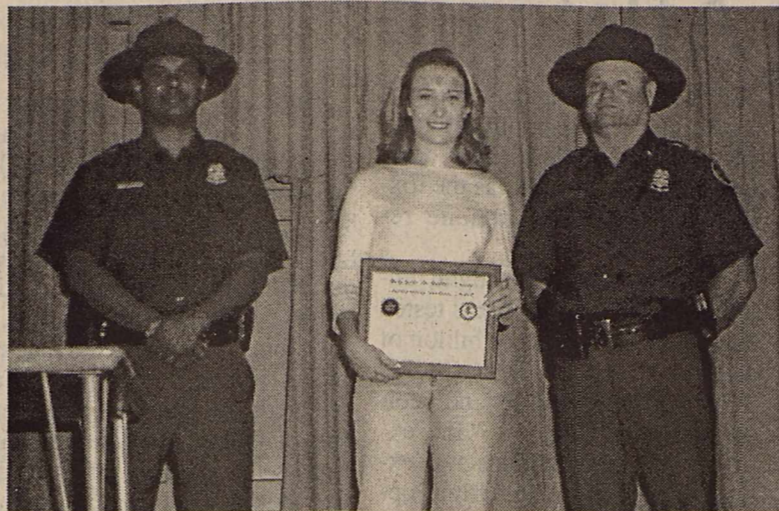
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The holiday of Thanksgiving is celebrated not only in the United States but also in Canada. The purpose of Thanksgiving is to give thanks for the things you have in life. Praying and the traditional dinner are only a selected few of the ways you can celebrate Thanksgiving. Families also engage in games and community activities to bring out the feeling of the season.

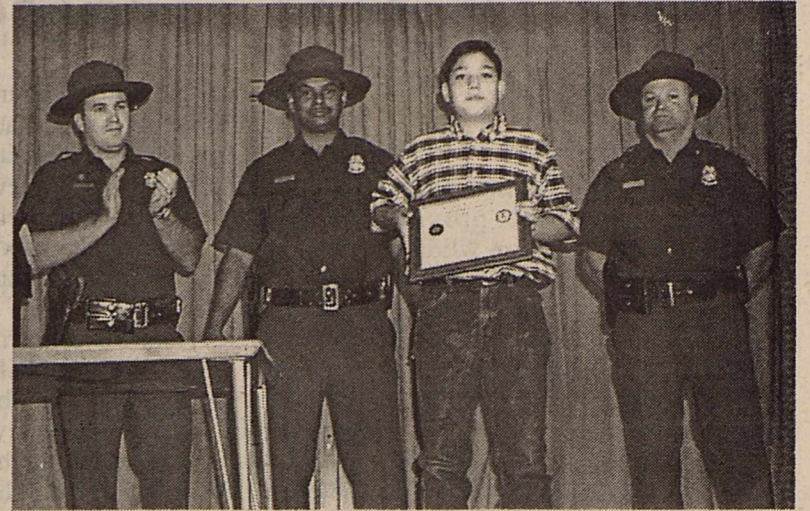
The first Thanksgiving was held in 1621, by none other than

the pilgrims. They arrived in North America in 1620 and established Plymouth Colony in Massachusetts. For reasons of starvation and sickness, more than half of them died, but the Indians helped them by instructing them how to plant corn, beans, and squash. That season of 1621 was very good!

The first Thanksgiving dinner consisted of turkey, fish, fruit, and vegetables. So make this Thanksgiving the best and follow their menu of a traditional Thanksgiving dinner!!!!



"Outstanding Student Award" presented to Laura Ballew by Border Patrol Agents from left Luis Gerardo and Ronnie Hobbs.



From left: Ron Rowland, Luis Gerardo, Oscar Sierra, and Ronnie Hobbs. Oscar is the first middle school student to receive the award.

## A traditional Thanksgiving

Cooking up a traditional Thanksgiving. When Pilgrims and their Native Americans friends dined on that first Thanksgiving Day, it gave us a reason to create a holiday for all of us to relax and be with family and friends. Well, except the cook.

Here are recipes to make the cook's job easier. These traditional recipes, are basic and well researched.

Do you ever feel frazzled about getting a big turkey feast on the table? No need to worry! Just follow this game plan and everything will be done on time.

2 or 3 days before your celebration, make a complete shopping list. That will make the difference.

Remember the items you need to make each of the dishes.

Items include: roasting pan(s), foil, baster, a meat thermometer (very important), and a good bottle of cooking wine, not primarily for using in any recipe.

If you are using a frozen turkey, put into the refrigerator to thaw. Allow 1 day of thawing for

every 4 pounds.

The day before: Make dessert. Traditionally this is pumpkin pie.

Prepare the stuffing. Let it cool and store it covered in the refrigerator. Set the table, you will thank yourself the next day.

Turkey day: About 4 hours before you plan to serve Classic Roast Turkey, put it in the oven.

About 45 minutes before you expect the turkey to be done, prepare the mashed potatoes. Transfer them to an oven safe dish, cover with aluminum foil, and put in oven to keep the potatoes warm until dinnertime.

When the turkey is done, remove it from the oven, transfer it to a serving platter, and let it stand 15 to 20 minutes while you finish preparing the other dishes.

Make the pan gravy and keep it warm on the stove top.

Prepare the green beans, and while they are simmering, reheat the stuffing.

Carve the turkey and put it all on the table and inform anyone that didn't help, they will be cleaning up.

Since 1995 the United States Border Patrol has been giving the Outstanding Student Award to a local high school student. This year they have added a middle school student.

Several students are nominated by the school and then three of the Border Patrol Agents pick the winners.

Last Wednesday Laura Ballew and Oscar Sierra III were pre-

sented the "Outstanding Student" award by local Agents Ron Rowland, Luis Gerardo and Ronnie Hobbs.

Former recipients include Michael Aguirre, 95, Tanya

McClure, 96, Ramon De Leon, 96, Courtney Harrison, 96, J. Wayne Ballew, 97, David Honstein, 97, Wendy Goodloe, 98, Colby Crosby, 98, Amanda Petrosky, 99.

## Traditional Roast Turkey

Makes 8 to 10 servings

- 1 Turkey (12 to 14 pounds),
- 1/4 cup vegetable oil
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper

1. Preheat oven to 350 degrees. Line a large roasting pan with aluminum foil. Remove neck and giblets from turkey and reserve them for another use. Rinse the turkey inside and out with cold water, then pat it dry and place it in the pan.
2. To make the seasoning mixture, in a small bowl, combine oil, salt, garlic powder, onion powder,

- der, paprika, and black pepper. Rub the seasoning mixture on the outside of the turkey.
3. Add enough water to the roasting pan to fill it 1/4-inch deep. Cover the turkey loosely with aluminum foil.
4. Roast the turkey 3 1/2 hours, basting occasionally with the pan juices. Remove the foil and roast about 30 more minutes, basting occasionally. The turkey is done when the internal temperature of the thickest part of the thigh registers 180 degrees on a meat thermometer.
5. Let the turkey stand 15 minutes before you carve it. Save the drippings and use them to make the gravy.

## Traditional Pan Gravy

- Don't let those flavorful pan drippings go down the drain. Make them into a delicious gravy. Here's how:
1. Remove the turkey from the roasting pan. Pour the pan drippings into a 4-cup measuring cup and skim off 1/2 cup of fat - the clear oily liquid - that rises to the top. If you set it into the refrigerator for a few minutes it will form more quickly.
  2. Pour the 1/2 cup fat into a

- saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough ready-to-use chicken broth to make 4 cups of liquid total.
  4. Pour the drippings mixture into the saucepan and continue cooking the gravy until it boils and thickens, stirring constantly.

## Traditional Bread Stuffing

Makes 6 to 8 servings

- 1/2 cup (1 stick) butter
- 1 onion, finely chopped
- 1 package (14 ozs) cubed stuffing
- 1/4 cup chopped fresh parsley
- 2 1/2 cups water
- 2 eggs, beaten
- 1/2 teaspoon black pepper

Preheat oven to 350 degrees. Coat an 8-inch square baking dish

- with nonstick cooking spray.
- In a medium saucepan, melt butter over medium heat. Add onion and cook 5 to 7 minutes, or until golden stirring frequently.
- Meanwhile, in a large bowl, combine stuffing, parsley, water, eggs, and black pepper. Add the onion and mix well. Spoon into the baking dish. Bake 45 to 50 minutes, or until the edges are set.

## Traditional Mashed Potatoes

Makes 6 to 8 servings

- 5 pounds potatoes, peeled and sliced 1/4 inch thick
- 1/2 cup (1 stick) butter
- 3/4 cup milk
- 2 teaspoons salt
- 1 teaspoon black pepper

- Place potatoes in a large soup pot and cover with water. Bring to a boil over high heat and cook 12 to 15 minutes, or until tender. Drain well.
- Add butter, milk, salt, and black pepper. Beat with an electric mixer on medium speed until creamy.

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