



encores



Happy
Thanksgiving

LVI AND **RADIATOR, INC.**



Thanksgiving is a chance to spend time with family.

Our family here at L&M is big and diverse. We have a “Cool Committee” that organizes events throughout the year that bring all of us together to spend time outside of work. We work hard to maintain a family atmosphere which can be a challenge as our number of employees changes. This year for our November Encore we asked our children to come up with a recipe for cooking a Thanksgiving dinner. This is not an original idea for the Encore, your author remembers something similar about 20 years ago. Plenty of time to have some fun with it again. Give credit where credit is due, I don’t want anyone thinking I’m the next Art Linkletter. (Now that was original reality TV.)

Everyone who submitted a recipe received a gift card. Here are the top ones as selected by the “Cool Committee.”

Rowen Chiriboe

How to Roast a Turkey

How to Make a Turkey

First shoot a turkey. Then, Gut the turkey. Next, wash the turkey. Last, put the turkey in the oven. Finally eat the turkey.

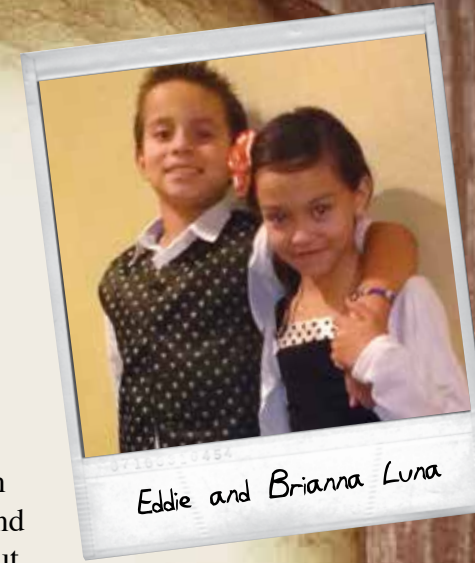
- Cassidy Koski, Age 7



Candy Stuffed Turkey

First get candy. Next get a turkey. Then stuff the turkey with the candy. Last put it on a pan and put it in the oven 4 hours. *p.s. Enjoy!*

- Eddie Luna, Age 8



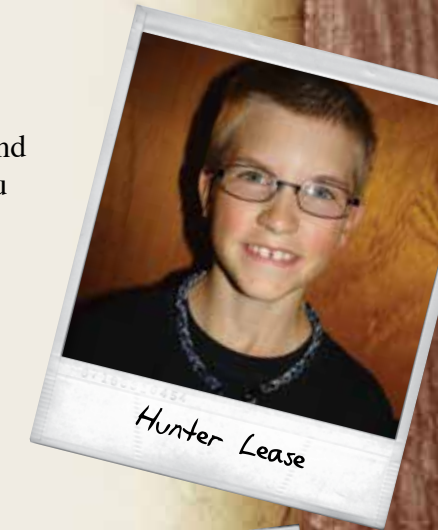
Cotton Candy Turkey

First, You get your ingredeons you need, cotton candy, and a turkey. Next, you get the turkey and stuff the cotton candy in the turkey. Last you put the turkey in the oven for half an hour, and enjoy.

- Brianna Luna, Age 9

First you kill the turkey then you pick it a butcher and then stuff bread, onions, selery and spices. Then you cook it then you sell it.

- Hunter Lease, Age 10



First you kill the turkey.

Then you get a knife and butcher it.

Second you put lots of stuff in it, like carrots, broccoli, pizza, corn, pumpkin and potatoes.

Then you have to put it in a pan and put it in the oven and cook it for 12 minutes at hot.

Then you eat it with your family.

- Leevi Lease, Age 6





Addie Nelson

How to Make a Thanksgiving Turkey

Get a turkey from the Store. Then make it in the oven. Cook it for five minutes at 450 degrees. Get it out of the oven with gloves. Get a fork and a plate and eat the turkey.

- Addie Nelson, Age 5

How to Cook a Turkey

First I would trap the turkey, then I would get guts out and clean the turkey. Ingridints for the turkey sauce.

1 teaspoon of malt powder

2 teaspoon of milk

1 teaspoon of vanilla

2 cups of water

and put in oven for 3000 and take out in hour and serve to people and family.

- Lena Morgan, Age 8 1/2



Lena Morgan

How to Cook a Turkey

First I would butcher the turkey.

Then I would butter it and put those white things on it's feet. Put it in the oven for 2 1/2 hours at 200 degrees. Take it out and season it and put it in the slow cooker. Let everbody eat it.

- Matthew Morgan, Age 8 1/2

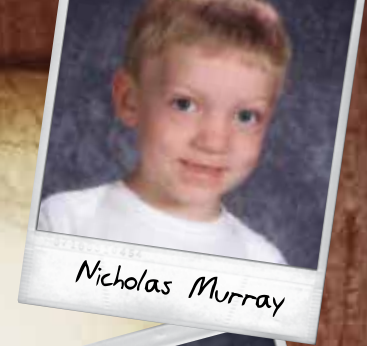


Matthew Morgan

How do you make a Thanksgiving Turkey?

Get a pan. Bake the turkey for six minutes. Use salt and pepper and sprinkles. Go to the store and get the baking powder then put it in the turkey. Eat it!

- Nicholas Murray, Age 4



Nicholas Murray

How do you make a Thanksgiving Turkey?

Cut off the head. Cut off the skin. Roast the turkey and cooking in the ovin.

- Samantha Murray, Age 7



Samantha Murray

How do you make a Thanksgiving Turkey?

"I don't know what to do." Put it in an oven.

- Ben Koskela, Age 7

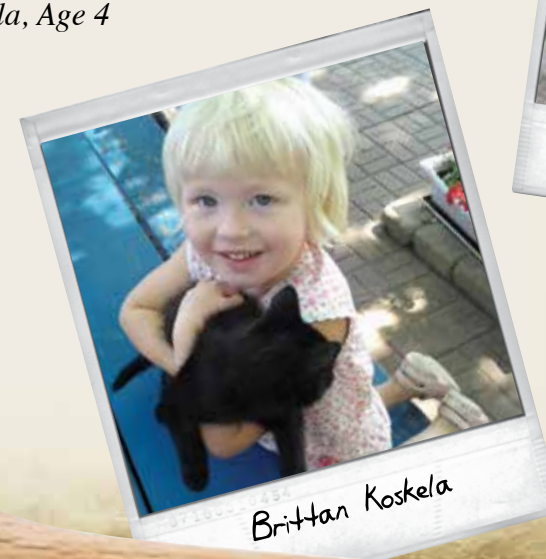
How do you make a Thanksgiving Turkey?

Ahh candy. You just have to make a little basket and put candy in it and give it to some body.

- Brittan Koskela, Age 4



Ben Koskela



Brittan Koskela





Ryan Yost

How do you make a Thanksgiving Turkey?

First you kill the turkey. Then you clean the turkey. Then you stuff it with stuffing. Then you cook it in the oven. Then you gather up every one. And eat it. Then you would want to do it all over next year.

- Ryan Yost, Age 9

First you have to go out to the country to catch the Turkey! Then you have to kill the turkey! Then you have to pluck the fethers. Then you have to clean the turkey. Then you have to take the yucky stuf out of the turkey! Then you have to fill the inside with real life stuffing from a stuffed animal. Then you put it in the oven and cook it for a long time, until it is nice and juicy! Then you take it out of the oven. Then you get a plate and put some turkey on it. Then you eat it and after you are done you shold say yummy turkey I want to have more!

- Lucy Yost, Age 7



Lucy Yost

How to Cook a Turkey

You buy a turkey from the grocery store. Then you cook it. You have to put salt on it. Then cook it in the pan. Then you show it to Daddy. Then we just eat it.

- Hunter Jaeger, Age 4



Hunter Jaeger

How to make a Thanksgiving Turkey

To make a Thanksgiving turkey, it is best to brine your turkey for 18 hours. This makes the turkey taste better and is very moist. Here are the ingredients to brine your turkey.

1. 8 quarts of cold water
2. 2 cups of coarse kosher salt
3. 8 large fresh or dried bay leaves
4. 2 tablespoons of black peppercorns
5. 2 tablespoons of whole allspice
6. 16-17 pound turkey (with no giblets no neck)

After brining is completed then you take it out and pat it dry. Rub down with butter and place in a turkey roaster pan. Add two cups of water. Cover pan and place in a 350 degree oven for 3-1/2 hours. After cooking time is complete let turkey sit for a 1/2 hour before carving turkey. It is good to have mash potatoes, stuffing, corn, and dinner rolls with your Thanksgiving dinner.

I hope you enjoy it as much as I do.

Have a happy thanksgiving.

- Isabela Granado, Age 10



Isabela Granado

First you defrost your turke. Then you stuff it. Then you cook it. Then yore done.

- Nina Ferguson, Age 8



Nina Ferguson



L&M Employees' kids under 10
All entries receive a prize
 Please bring back to Char by Sept. 25

How do you make a Thanksgiving Turkey?

Case Noe



Case Noe, Age 3

L&M Employees' kids under 10
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L&M Employees' kids under 10
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How do you make a Thanksgiving Turkey?

Frist Put the turkey
 in the frig. then in the
 oven. then you are done

Ebbie



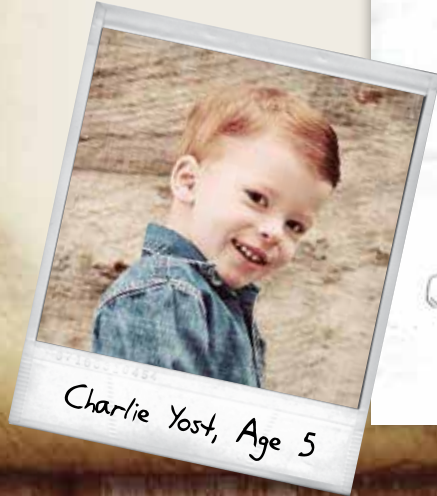
Ebbie Sweet, Age 9

How do you make a Thanksgiving Turkey?

I tried my hard to get the turkey - then I colored it with my favorite colors. Carlee Noe



Carlee Noe, Age 5



Charlie Yost, Age 5

♥ charles yost
 ♥ hand turkey
 ♥ me brening
 the turkey
 to the oven

charlie yost 5

How to Cook A Turkey
 First I would butcher the turkey.

Then I would butter it and put those white things on its feet. Put it in the oven for 2 1/2 hours at 200°. Take it out and season it and put it in the slow cooker. Let everybody eat it.

Matthew Morgan
 772 yr old



Turkey contest

Nina Ferguson
 9-29-12

First you defrost your turkey.
 then you stuff it
 then you cook it
 then you're done



How to cook a turkey

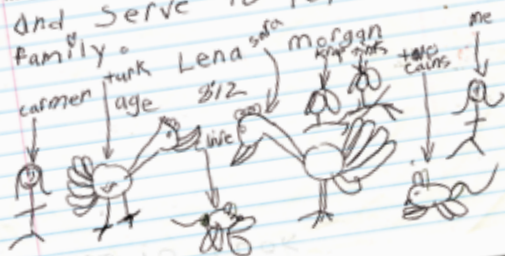
First I would flap the turkey then I would get cuts out and clean the turkey.

Ingredients for the turkey sauce:

- 1 teaspoon of ~~salt~~ powder
- 2 teaspoon of ~~oil~~ milk
- 1 teaspoon of Vanilla
- 2 cups of water

and put in oven for 300° and take out in hour.

and serve to people and family.



Thanksgiving Tips for Parents

How to Roast a Turkey

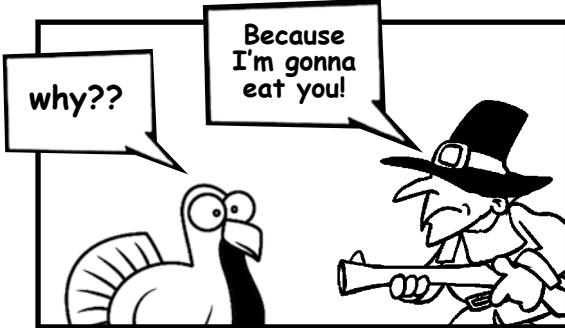
- Step 1: Defrost turkey.
- Step 2: Drink glass of wine.
- Step 3: Place turkey in oven.
- Step 4: Drink another glass of wine.
- Step 5: Preheat the degree at 400 ovens.
- Step 6: Drink two more wine of glasses.
- Step 7: Roast the wine for four hours.
- Step 8: Glass yourself a wine of pour.
- Step 9: Tuff the sturkey.
- Step 10: Bless the meal and call a cab.



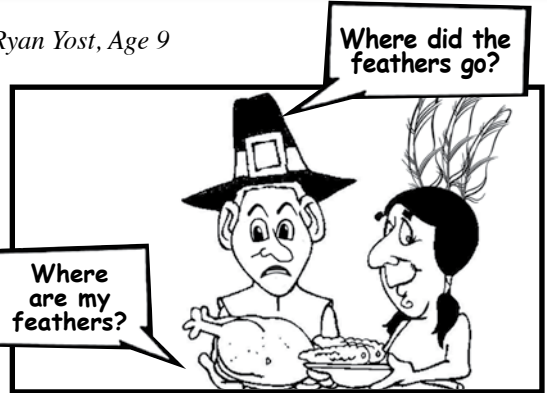


JUST FOR LAUGHS

How to Cook A Turkey *Storyline by Ryan Yost, Age 9*



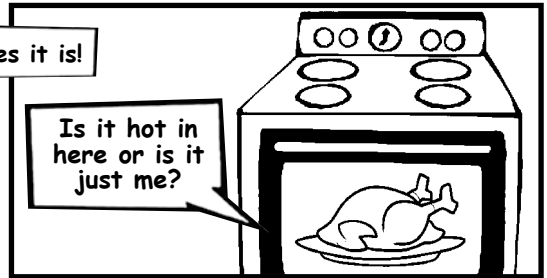
First you kill the turkey.



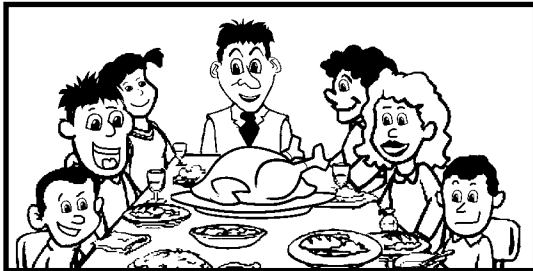
Then you clean the turkey.



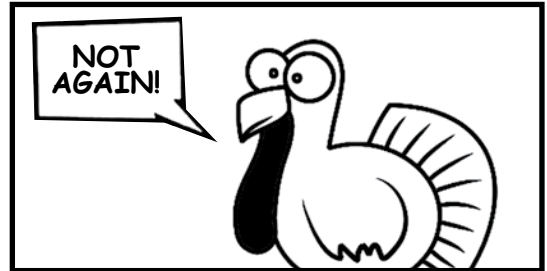
Then you stuff it with stuffing.



Then you cook it in the oven.



Then you gather everyone and eat it.



Then you do it all over next year.

Past **encores** online at MESABI.com

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Manufacturers and Distributors of MESABI® Flexible Core Heat Exchangers

1414 East 37th Street • Hibbing, MN 55746 U.S.A.

Phone: 218-263-8993 • Toll Free U.S.A. & Canada: 1-800-346-3500 • Fax: 218-262-6606 • E-mail: cool@MESABI.com

MANUFACTURING FACILITIES:

UNITED STATES

L&M Radiator, Inc. Hibbing, Minnesota

L&M Radiator, Inc. Independence, Iowa

AUSTRALIA

L&M Radiator Pty. Ltd. East Victoria Park, W.V.A.

MEXICO

L y M de Mexico S.A. de C.V. Hermosillo, Sonora

CHILE

L&M Industrial Radiator, Sudamerica Av. Antonio Rendic 6930 Antofagasta, Chile

