



WOW!
A wild adult turkey has at least 5,000 feathers covering its body.



Turn fruit into clever turkey decorations

What you need

- Grapes, berries, candy corn, dried mango or apricot, and almond slivers, for the various features
- Toothpicks
- Apples or clementines, for the body
- Nonpareil sprinkles, poppy seeds, black sesame seeds, or a black food coloring marker (for eyes)
- Paring knife (optional)

Instructions

1. Choose a piece of fruit or candy to be the turkey's head. Push the blunt end of the toothpick into the head. Attach the head to the turkey's fruit body (clementine or apple) using the pointed end of the toothpick. Carefully break the toothpick in half if it's too long.
2. With a toothpick, make two holes in the head for eyes. Choose small black items (see list at left), and press them into each hole to make eyes. You could also draw the eyes onto the head with a food coloring marker.
3. Next, add a beak and wattle. To make these, create small slits in the head with a toothpick or paring knife (ask an adult for help if you use a knife) and press in almond slivers.
4. Add feathers and wings. If using almond slices, use a paring knife to make slits in the turkey's body and slide in almonds. If using soft items, like candy corn and dried mango or apricot, use a toothpick to attach each one to the body. You can also cut up dried mango or apricot into smaller pieces for feathers.

LOTS OF FRUIT

It takes about 30 to 40 apples to make one gallon of apple cider.



Make caramel apple cider

Ingredients

- 2 ½ cups fresh apple cider
- 3 tablespoons store-bought caramel sauce, divided
- 1 tablespoon sugar
- 1 teaspoon cinnamon

Instructions

1. Pour the apple cider into a medium saucepan and bring it to a gentle simmer over medium heat. Add 1 tablespoon of the caramel sauce and stir to combine.
2. Meanwhile, combine the sugar and cinnamon in a small shallow bowl or on a plate. Put 2 tablespoons of the caramel sauce in a separate shallow bowl or plate. Dip the rim of a mug into the caramel sauce to coat, then dip the rim in the cinnamon-sugar mixture.
3. Carefully pour the apple cider into the mugs, making sure not to touch the rim. Makes 2 servings.

WARNING!
Ask an adult's permission before using the stove.