

The Insider

The Turkey Bowl
Committee

Fall 2024

Future Young Bucks

Just in time for the turkey Newsletter deadline!
These 4 future Young Bucks are anxiously awaiting fitting into their first jerseys!



John Weston 11/13/24
Born to Hillary & Daniel



Dean Alexander
2/26/24
Born to Heather & Bobby



Carson is ready for preschool & the Turkey Bowl



Will Tatum follow in the footsteps of her great grandma and block on the line?

The Scoop

Two 2024 births	1
Carson & Tatum are Game Ready	1
Bundy Bucks	2
Jake is 40 for 40	2
Grandma's Cookies	3
Poetry Corner	4



Bundy Bucks

L - Shepherd William Bundy was born to Josh & Hannah on June 13, 2024

R - Ezra Zhen Jin Bundy was born to Jonathan & Joyce on August 8, 2024

“The NFL has not budged in its ruling, however, and Jammin' Jake is expected to start at QB for the Silver Bucks”

Talkin' Turkey: Breaking Down the (Other) Big Game

After a stunning beatdown of the Silver Bucks last year in which Jammin' Jake threw six (!!)

touchdown passes, the Nicolls Football League (NFL) will force his permanent retirement to the Silver Bucks. This is in enforcement of Rule 4.a(3) - also known as the "Over Forty Rule." In an attempt to prevent this transfer through the Turkey Transfer Portal, the Young Bucks shipped Jake off to the smoggy environs of Los Angeles and have argued that he is not technically over 40 yet. The NFL has not budged in its ruling, however, and Jammin' Jake is expected to start at QB for the Silver Bucks.

As a result, the Young Bucks will rely on "Tornado" Tyler to lead the team and somehow prevent second-string QB Bobby "Pick 6" Nicolls from heaving up wobbly ducks. In response to repeated requests for a statement, Tyler commented "Huh?"

The Young Bucks will have their hands full this year with Jammin' Jake tossing to fellow old guys, "Skiin" Ian Nicolls and Jonathan "Honey" Wildt. Although significantly shorter and slower than Tyler, they are hoping that a two-pronged attack will

be too much for the Young Bucks' secondary with a new 6'4" gap in it. Further hyping the Silvers' newfound optimism, "Wild" Bill Nicolls was quoted as saying, "No more 'There's always next year.' We believe we're going to get it done this year. We're going to bring a championship back to the Silver Bucks faithful." DraftKings' Turkeybook currently has the Silvers favored by 4 points.

By Dee C. Washington



Jammin' Jake is 40 this year for Turkey Bowl 40 (XL)

Grandma's Cookies

By Barb Nicolls

Grandma made a lot of cookies in her lifetime from her newlywed days at the Old Stone Tavern, where she threw the cookies she'd burnt into the nearby ravine, to her grandmother days at 26 Delaware Ave., where she kept her cookies in a kitschy cookie jar on the kitchen counter. Grandma's diaries are full of entries saying "made cookies" or "baked cookies."

She made sugar cookies. Sometimes round with sugar sprinkled on top and a single raisin in the middle. Sometimes she made frosted "sugar shapes."

She made frosted chocolate drop cookies which Bill loved so much that she was forced to hide the extras from him. Her recipe in the Poland Methodist Church cookbook has vanilla frosting, but the recipe in the *Betty Crocker Cooky Book* has chocolate frosting. Bill remembers chocolate frosting.

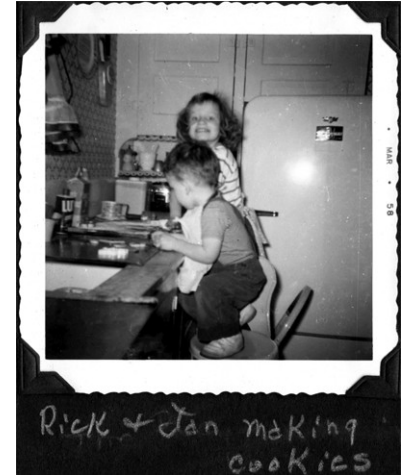
And she made chocolate chip cookies, which Dale

remembers as being more cakey than chewy. It was these cookies that Martha attempted to replicate in Grandma's kitchen using Grandma's ingredients and Grandma's equipment, but, alas, it wasn't the same. How can that be?!

My own recent attempts to make Grandma's chocolate drop cookies and sugar cookies were unsatisfactory. It's been over 40 years since I've eaten one of Grandma's cookies, so I couldn't even tell if they tasted like hers.

A poem titled "Grandmother's Cookies" in the January 1892 issue of *Good Housekeeping* addressed this age-old phenomenon of using a grandmother's cookie recipe without achieving the same results. "They'll be good enough cookies, but not grandmother's cookies, For the cookies of childhood were peerless indeed."

In the end, these cookies may not taste as good now as they did when we were kids, but they are still special because they make us think of Grandma.



Wednesday, Mar. 26, 1958
Bro't Jan & Rick up till 7:30.
Made cookies.



Thursday, Dec. 21, 1978
Gayle & Kev bro't me home,
and Gayle rolled, baked, and
frosted about 5 doz. sugar
shapes!



Monday, Aug. 10, 1981
Martha made c. ch. cookies.

A Poem about Grandma's Cookies Submitted by Barb Nicolls

GOOD • HOUSEKEEPING

VOLUME XIV
No 1

SPRINGFIELD, MASS., JANUARY, 1892.

WHOLE No.
189

GRANDMOTHER'S COOKIES.

Who does not remember dear grandmother's cookies,
 Produced from her pocket for me and for you?
 No dainty whose rule is laid down in a book is
 Half so good as the cake which our infancy knew.
 Its sugar-strewn top, with a raisin to crown it,
 Did the fancy, as well as the appetite feed;
 Not long would it take a small urchin to down it,
 That cookie well-flavored with caraway seed.
 Those crisp sugar cookies, the dainty cream cookies,
 The cookies well-flavored with caraway seed.

And this is the rule by which grandmother made them:
 A cupful of butter, another of cream,
 Two eggs, fresh as when Mrs. Speckle first laid them,
 And two cups of sugar, which simple does seem.
 The cream should be sour, so use soda to sweeten—
 A level teaspoonful is all that you need—
 Then flour to mould soft, when ingredients are beaten,
 And as much as you like of the caraway seed;
 The reminiscential, the warm, pungent-flavored,
 Beloved of our childhood, blest caraway seed.

But, follow the rule, though we may, to the letter,
 Though we mix them with judgment, and roll out with
 skill,
 Though *our* grandchildren say they have ne'er eaten better,
We will feel that, somehow, there's a lack in them, still.
 It may be the lack of the dear hand that gave them,
 It may be the simple child-heart which we need;
 They'll be very nice cookies, but something will save them
 From being like hers, spite of caraway seed.
 They'll be good enough cookies, but not grandmother's
 cookies,
 For the cookies of childhood were peerless indeed.

—*Agnes Rosenkrans.*

So, I guess that single-raisin-on-top-of-a-sugar-cookie thing was an actual thing!