To many, Thanksgiving is about family, friends and feasting on loads of food. But to others, Thanksgiving leads to “Black Friday,” a day when you wake up at 4 a.m. and risk your life for that once-in-a-lifetime bargain. This is the one day out of the year that you can buy laptops for $250, DVD players for $100, and pretty much everything else in the store is discounted.

So whether you’re at home celebrating those family traditions or camping out at the mall, Ka ‘Ohana wishes you a Happy Thanksgiving!

Tasty recipes for holiday feasts

**Vegetarian Roasted Winter Squash Soup**

- 1 large acorn or butternut squash (2 pounds)
- 1/4 cup shelled walnuts
- 1 tsp melted butter
- 1 medium leek, cleaned and chopped
- 1 Tbs olive oil
- 1 tsp dried sage
- 1/8 tsp five-spice powder
- 4 cups vegetable stock
- 1/2 tsp salt
- 1/4 tsp fresh ground pepper
- 1 medium apple

1. Halve and seed squash and place, cut-side down in shallow pan. Roast in oven at 375 degrees until flesh is tender, about 45 minutes.
2. Combine walnuts with butter and spread on cookie sheet. Roast in oven alongside squash for 7 minutes, until deep brown. Set aside.
3. In large pot, sauté leek in olive oil for 2 minutes. Add sage and five-spice powder. Cover and simmer about 10 minutes.
4. Add stock, salt, pepper and bring to simmer.
5. Puree soup in a blender or food processor until smooth. Adjust to your taste by adding more horseradish or wasabi, sugar, or salt. Refrigerate covered for at least a few hours before serving. Makes a little less than a quart.

**Pumpkin Cheesecake Pie**

- 2 packages (16 ounces total) cream cheese, softened
- 1/2 cup pumpkin purée
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/8 tsp nutmeg
- Dash cloves
- 2 large eggs
- 1/9-inch graham cracker pie crust

1. Preheat oven to 350°F. Place pie crust in pan and set aside.
2. Blend cream cheese, pumpkin, sugar, vanilla, and spices until well blended. Add eggs; mix until blended. Pour into graham cracker crust. Bake at 350°F for 35 to 45 minutes, or until set. Cool. Refrigerate at least 3 hours, or overnight.

**Flaming Yams**

- 1 medium red onion, roughly chopped
- 1 cup sour cream
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1 medium red onion, roughly chopped
- 1/4 cup shelled walnuts

1. Put the onion, cranberries, horseradish and wasabi in a food processor/blender and pulse until the cranberries are ground up. Add the sour cream, sugar, and salt. Blend until fairly smooth. Adjust to your taste by adding more horseradish or wasabi, sugar, or salt. Refrigerate covered for at least a few hours before serving. Makes a little less than a quart.

**Family Traditions**

Thanksgiving is the one time during the year that my Dad actually cooks the entire meal. He gets up early, preps the turkey, and makes all the side dishes. One year he put the turkey in the oven and accidentally turned the oven to clean instead of bake. This set the oven to 500 degrees and locked the oven door. It wasn’t until five hours later that the ovenlock released itself and the turkey emerged – black on top and raw inside. At least Domino’s delivered.

- Michelle Smith

Every year for as long as I can remember my family and I would gather at my uncle’s house and eat. However, before eating, the family has to sit in a giant circle and mention what they are thankful for within the past year.

- Lindsey Paresa

It has been a tradition for my family to decorate our Christmas tree the day after Thanksgiving. Of the four children that I have, two on the mainland still practice this tradition.

- Robert Duncan

We watch an excerpt from “The Nutty Professor.” Our favorite part in the movie is a scene where the family is sitting around the dinner table eating, and then all of a sudden the father farts. Then the rest of the family all join in and it becomes a laugh riot.

- Ashley Freeland

After a huge dinner with lots of family and friends and way too much food, we make gingerbread houses out of graham crackers, icing and loads of food. Then the parents judge the best gingerbread house.

- Rachel Wier

I do participate in the Black Friday shopping frenzy. Not every year though. Malls get so crazy and it’s sometimes not worth going.

- Rylee Cabaniero

I attempted to shop on “Black Friday” before and gave up before I even got to the store. People were campig outside of Wal-Mart in tents and there was so much traffic at 5 a.m. that I turned around and went back home.

- Feliz Salas

I am one of those shoppers out there early Friday morning. I usually go to Wal-Mart and it is nuts. People are pushing, trying to get the flat screen TVs that are so cheap. One year two females started fist fighting over the VCR’s that were on sale.

- Holy Cruz

I went to Ala Moana and got dropped off so I didn’t have to fight for a parking stall. I couldn’t believe how many people could actually fit in the shopping center. All of the stores were packed to the max with people trying to get a headstart on their Christmas shopping.

- Nicole Shibota

Every year I go on a shopping spree the day after Thanksgiving. I have been going to Toys R Us and it’s been crazy. They open at 5 a.m. but you need to get there at midnight. Last year I wanted to go to Best Buy Pearl City, but I got there at 3:30 a.m. and the line was out on the main road towards McDonald’s. I hear that a lot of people fight over electronics in the store.

- Lorie Rico

My mom and dad participate in Black Friday every year. A few years ago my mom wanted four things at Wal-Mart and she made my family wait in line for each one of the items she wanted.

- Kristin Schneider

My day starts with my sister waking me up at the crack of dawn to get up and get ready. Then we head out to spend our day at Ala Moana, the NEX, and Wal-Mart. The shopping can get pretty chaotic, but it’s a great way to start your Christmas shopping.

- Andria Pakela

I personally like working on Black Friday. It’s exciting to watch all the customers fly through the doors and run up the escalator to get to that one item featured in the ads, and it’s funny to watch ladies attack the Coach section to get the perfect bag for 20 percent off.

- Andrew Yoshimura

Do you participate in the Black Friday frenzy?

- Lindsey Paresa

- Kristin Schneider

- Andria Pakela

- Andrew Yoshimura