

Thanksgiving Preparation Checklist

THREE WEEKS BEFORE THANKSGIVING

- Make guest list and issue invitations
- Make menu
- Order floral centerpiece
- Make a seating chart
- Fill in serving guide to determine how many serving bowls and utensils are needed
- Order or make arrangements to borrow chairs, tables, serving ware, and place settings
- Clean out freezer to make room for Thanksgiving provisions

TWO WEEKS BEFORE THANKSGIVING

- Buy or order turkey (1½ lbs. per person)
- Make grocery lists (one for the week before and one for the day before)
- Purchase/make decorations and party favors

ONE WEEK BEFORE THANKSGIVING

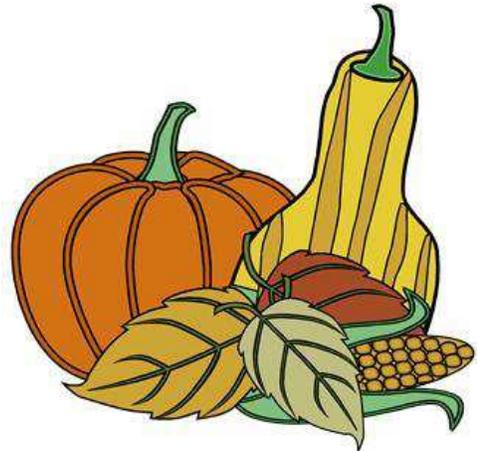
- Purchase all non-perishables and disposable food storage containers
- Make and freeze pie crusts
- Clean!!
- Iron tablecloths and napkins
- Polish silverware
- Wash guest linens and set up guest room
- Move frozen turkey to refrigerator (4 days before Thanksgiving)
- Start making and storing ice cubes in gallon-size storage bags
- Clean out fridge to make room for food prep

TUESDAY

- Make cranberry sauce
- Cut and cube bread for stuffing
- Purchase all fresh ingredients
- Decorate

WEDNESDAY

- Pick up any last-minute items
- Pick up floral centerpiece
- Pick up turkey (if ordered fresh)
- Prepare the stuffing
- Make and bake the pies and cookies
- Make the giblet stock for the gravy
- Make green bean casserole and sweet potato casserole
- Peel potatoes and refrigerate in cold water
- Wash and dry salad greens and store in resealable plastic bag
- Set the table
- Set up beverage center
- Lay out serving dishes and utensils



Thanksgiving Day Checklist

8 HOURS BEFORE DINNER

- Remove turkey from refrigerator

7 HOURS BEFORE DINNER

- Preheat the oven
- Stuff the turkey
- Put turkey in oven
- Set timer for 30 minutes to remember to baste turkey (continue to reset timer after each basting)

5 HOURS BEFORE DINNER

- Set out appetizers/lunch
- Refrigerate white wine and sparkling cider
- Run dishwasher

2 HOURS BEFORE DINNER

- Make mashed potatoes
- Clean out dishwasher

1 HOUR BEFORE DINNER

- Remove turkey from oven (once thigh temperature reaches 165 degrees)
- Remove stuffing from turkey and place in baking dish
- Heat stuffing, green bean casserole and sweet potato casserole in oven on low heat
- Prepare gravy
- Take out trash to make post-dinner clean up easier

HALF AN HOUR BEFORE DINNER

- Dress salad
- Remove cranberry sauce from refrigerator
- Carve turkey
- Bake rolls

DINNERTIME

- Make kids' plates
- Move all serving dishes to the table
- Pour wine and sparkling cider

AFTER DINNER

- Clear table
- Designate a place for guests to retire to (e.g. TV room to watch game or sitting room to chat)
- Pack up leftovers
- Load dishwasher and run it
- Turn on coffee
- Place pies in oven to warm, serve when warm



Post-Party Checklist

AFTER DESSERT

- Clear dessert dishes and coffee cups
- Set out leftovers (and party favors, if any) for guests to bring home

AFTER GUESTS DEPART

- Put table linens in the washing machine and start cycle
- Unload dishwasher and reload with dessert and coffee dishes
- Clean and put away any remaining serving dishes, utensils, or stemware
- Fold up spare chairs and tables (load in car if they were borrowed or rented)
- Wipe down kitchen countertops
- Sweep kitchen floor
- Extinguish any candles that are lit throughout the house

DAY AFTER THANKSGIVING

- Return borrowed or rented items
- Pat yourself on the back for a job well done!