

• THANKSGIVING •

HOLIDAY MEAL TIMELINE

EARLY NOVEMBER

- Plan your menu
- Center pieces - order fresh florals now, or plan out your tablescape noting which items you need to gather, purchase, or make. If you're looking for invites, place cards or napkin rings check out our FREE hand painted design here.
- Turkey - if you're ordering a fresh turkey, do it now. If you're buying a frozen bird, you still have time, but you'll need to allow 4-5 days for the bird to thaw prior to cooking.

4 DAYS BEFORE THANKSGIVING

- Review your Holiday Meal Plan worksheet. Gather recipes, compose a shopping list and purchase all non-perishables.
- Pies - if you're baking homemade pies, make the dough, place in pie plates, and freeze.
- Turkey - Start defrosting your frozen turkey in the coldest part of the refrigerator (usually the bottom and towards the back). Tip: Plan a full day for every 4 lbs. of turkey being thawed.

2 DAYS BEFORE THANKSGIVING

- Stuffing - Homemade stuffing calls for stale bread. Cut and cube bread, and place in a single layer on a baking sheet.
- Linens - launder and press cloth napkins or tablecloths; gather utensils, serving dishes, glasses, plates, etc.
- Cranberry sauce - prepare the cranberry sauce and place in the refrigerator so that it has ample time for the flavors to meld together.

1 DAY BEFORE THANKSGIVING

- Pies - Defrost, assemble and bake.
- Side dishes - assemble the vegetables and side dishes that require baking; cover and refrigerate for tomorrow. Tip: always allow baking dishes to come to room temperature before placing in a hot oven.
- Potatoes - Peel potatoes, place in pot of cold water and refrigerate.
- Stuffing - prepare dry ingredients for stuffing, leave out any dairy or egg ingredients until you stuff the bird or pop into the oven.
- Table - set the table tonight or first thing tomorrow morning.

