

Thanksgiving

PREPARATION CHECKLIST



6 - 8 WEEKS BEFORE

- BEGIN BRAINSTORMING IDEAS
- DETERMINE GUEST LIST
- CREATE MENU
- DETERMINE AN APPROXIMATE BUDGET



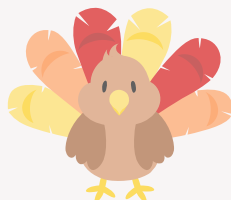
4 - 6 WEEKS BEFORE

- BEGIN CLEANING EARLY AND/OR CREATE A CLEANING SCHEDULE
- CREATE A DETAILED FOOD LIST
- TAKE INVENTORY OF THE ITEMS YOU ALREADY HAVE AND CROSS THEM OFF YOUR FOOD LIST
- CREATE A GROCERY LIST WITH NEEDED ITEMS
- PRICE COMPARE GROCERY ITEMS ONLINE
- WRITE DOWN GROCERY ITEM PRICES
- DETERMINE WHICH ITEMS CAN BE BOUGHT IN ADVANCE (CANNED GOODS AND FROZEN FOOD)
- DETERMINE WHICH ITEMS CAN ONLY BE BOUGHT 1-2 WEEKS OUT
- SPLIT ITEMS UP AND INCORPORATE INTO YOUR GROCERY LIST AS EARLY AS 4-5 WEEKS OUT
- PURCHASE YOUR FOOD ITEMS (STORE SEPARATELY FROM REGULAR GROCERY ITEMS IF POSSIBLE)
- MAKE A LIST OF SUPPLIES NEEDED



3 - 4 WEEKS BEFORE

- BEGIN TO THINK OF ENTERTAINMENT AND AMBIENCE
- CREATE A PLAYLIST TO SET THE MOOD
- INVENTORY THE SUPPLIES YOU ALREADY HAVE
- MAKE A LIST OF SUPPLY ITEMS YOU NEED TO BUY
- MAKE A PRICE LIST AHEAD OF TIME FOR THE SUPPLY ITEMS YOU NEED
- PURCHASE THE SUPPLY ITEMS YOU NEED
- CREATE A COOKING SCHEDULE



1-2 WEEKS BEFORE

- CONSIDER BAKING PIES AND FREEZING THEM IF YOU CAN
- HAVE ALL NON-PERISHABLE GROCERY ITEMS PURCHASED
- CLEAN OUT YOUR CABINETS
- CLEAN OUT YOUR FRIDGE AND FREEZER

WEEK OF THANKSGIVING

- PURCHASE ANY PERISHABLE FOOD ITEMS YOU COULDN'T BUY AHEAD OF TIME
- GATHER ANY SUPPLIES YOU WILL BE USING AND SET THEM OUT (IF POSSIBLE)
- GATHER AND ORGANIZE INGREDIENTS
- THAW THE TURKEY
- BEGIN MAKING/PREPPING FOOD ITEMS THAT CAN BE MADE AHEAD/FROZEN

DAY BEFORE

- SET UP THE TABLE
- PICK UP ANY FOOD YOU ORDERED
- BAKE THOSE PIES! (IF YOU HAVEN'T YET)
- DECLUTTER AND LIGHT CLEAN

THANKSGIVING DAY

- BEGIN COOKING - STICK TO YOUR SCHEDULE!
- ROAST YOUR TURKEY
- OPEN BOTTLES OF WINE TO LET THEM BREATHE
- GET YOURSELF READY
- ENJOY THE DAY!