

Get Organized With A Thanksgiving Countdown

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Now is the time to make preparations for your Thanksgiving dinner! Following is a three-week countdown to make certain you have everything ready on time:

THREE WEEKS PRIOR TO THANKSGIVING:

- Prepare your guest list and send out INVITATIONS.
- Find out which guests have special DIETARY needs.
- Get a firm RSVP from guests as soon as possible. Keep track of who is and who is not coming.

TWO WEEKS PRIOR TO THANKSGIVING:

- Plan your MENU and DELEGATE food items you don't mind having guests bring.
- Clean out your PANTRY and refrigerator. This helps you know what supplies you already have on hand and what items need to go on your shopping list.
- Make a SHOPPING LIST. Divide it into perishable and non-perishable sections.
- Avoid the big crowds at the supermarket by shopping for NON-PERISHABLE items now.

ONE WEEK PRIOR TO THANKSGIVING:

- LOCATE your serving platters, silverware, linens, and turkey roaster. Take inventory of what needs to be polished, cleaned, or replaced and do it now.
- BUY your heavy cream now, as it's harder to find just prior to Thanksgiving.
- Display simple DECORATIONS and make place cards.
- Prepare ahead any menu items that can be FROZEN and defrosted or re-warmed on Thanksgiving Day.

THREE DAYS PRIOR TO THANKSGIVING:

- If you have a frozen turkey, make room in your refrigerator and put the turkey in now to allow it time to DEFROST.
- Plan SEATING arrangements. Set up tables to make certain everything will fit.
- Set out serving platters with STICKY NOTES indicating which food items go where. This allows you to make certain you have enough servers for all items on your menu.

TWO DAYS PRIOR TO THANKSGIVING:

- Shop for PERISHABLE items.
- MAKE AHEAD any dishes that can be stored uncooked in the refrigerator and baked fresh on Thanksgiving Day.
- SPOT CLEAN your home paying close attention to bathrooms, entryways and other rooms that will be used during the festivities. Assign helpers with these chores so you can focus on meal preparations.
- DEFROST in the refrigerator any frozen dishes.
- Make a place for guests to keep their COATS.

DAY BEFORE THANKSGIVING:

- Put out TABLE SETTING now so you won't have to worry about it tomorrow.
- Prepare the TURKEY and store in refrigerator so it's ready to bake first thing in the morning.
- Chill BEVERAGES in refrigerator.
- Buy fresh FLOWERS for table or countertop, if desired.

THANKSGIVING DAY:

- Finish LAST MINUTE details: turkey, mashed potatoes.
- With most of the prep work already done, take time to ENJOY visiting with family and friends!

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