
COUNTDOWN TO THANKSGIVING

Three Weeks Before

- Set your Vision (Casual or formal? Daytime or evening?)
- Create a Guest list
- Plan the Menu
- Set the Time

Two Weeks Before

- Assign Food to Guests (host does turkey, gravy, stuffing – guests can bring everything else!)
- Order Turkey (if frozen)
- Shop for non perishables and wine; stock up on plastic containers for leftovers

One Week Before

- Clean House
- Clean Refrigerator
- Wash/Iron Linens
- Wash/Polish Silver & China
- Dig out extra Tables/Chairs
- Shop for Groceries/Pick up frozen Turkey

Monday Before

- Place Turkey in Refrigerator to thaw
- Clean out the Coat Closet

Tuesday Before

- Pick up Fresh Turkey
- One Last Grocery Trip

Wednesday Before

- Set Table
- Clean Bathrooms/Spruce Up the House
- Put Turkey in Brine

Thanksgiving Day

- Run the Vacuum
- Prep fresh veggies, peel potatoes, make stuffing
- Roast Turkey
- Warm side dishes and make gravy while the Turkey Rests
- Enlist everyone's help lighting candles, filling water glasses, etc.
- Enjoy!

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