



THREE WEEKS AHEAD:

- ☐ Invite your guests get a final headcount.
- ☐ Check with your guests for any allergies or dietary needs.
- ☐ Make sure you have enough tables, chairs, glasses, plates and flatware.

TWO WEEKS AHEAD:

- ☐ Plan the menu and collect every recipe you'll need.
- ☐ Finalize any dishes that guests will bring.
- ☐ Order your fresh turkey, or buy your frozen turkey and put it in the freezer.
- ☐ Shop for non-perishable goods.

ONE WEEK AHEAD:

- ☐ Wash and iron tablecloths and napkins, polish silverware.
- ☐ Dig out your turkey roaster, platter, carving knife and any serving dishes.
- ☐ Start thawing your turkey.

THREE OR FOUR DAYS AHEAD:

- ☐ Clean the house, or delegate some chores.
- ☐ Shop for perishable goods.

TWO DAYS AHEAD:

- ☐ Make pie crust or thaw frozen crust.
- ☐ Make and refrigerate pumpkin and custard pies.
- ☐ Make rolls and breads.
- ☐ Make dips, salad dressings, soups, cranberry sauce and mashed potatoes.
- ☐ Assemble casseroles.

ONE DAY AHEAD:

- ☐ Set the table and prepare the serving table with utensils.
- Do any remaining baking, including apple or pecan pies.
- ☐ If you ordered a fresh turkey, pick it up from the butcher.
- ☐ Make a cooking schedule for tomorrow.

THANKSGIVING MORNING:

- ☐ Prepare stuffing for the turkey (if you're stuffing the turkey) and/or the dressing to cook on the side.
- ☐ Stuff the turkey and get it in the oven.
- ☐ Shower and get ready.

WHEN THE TURKEY'S DONE:

- ☐ Put a foil tent over the turkey.
- ☐ Bake stuffing and warm mashed potatoes, rolls, soups and casseroles.
- ☐ Make the gravy.
- ☐ Get everything dished up and put all the food out.
- ☐ Get a plate and eat - you did it!



THANKSGIVING CHECKLIST

