

The Organized Wife

organized and fabulous

THANKSGIVING PLANNER

Early November

- Invite guests
- Buy frozen turkey or order fresh turkey
- Plan menu
- Plan decorating
- Order floral center pieces to guarantee delivery
- Make a to do list, listing all the little things that must be done before the big day

7 Days Before Thanksgiving

- With your menu in mind, ensure you have all the kitchen tools and platters you will need for Thanksgiving day.
- Check your linens; Clean or replace as necessary.
- Finalize what items your guests will bring.
- Check your fire extinguisher
- Clean refrigerator and freezer to ensure ample space will be available.
- Create a seating plan.

5 Days Before Thanksgiving

- Start defrosting the frozen turkey in the coldest part of your refrigerator. Plan ahead to allow a full day for every 4 pounds of turkey being thawed.
- Clean the house
- Compose final shopping list and shop for non-perishables
- Finish prepping linens
- Prep dishes that can be frozen
- Save money on ice. Start making your own ice cubes now. When frozen, dump them in a freezer bag and store in the freezer.

4 Days Before Thanksgiving

- If you are planning to bake pies for dessert, make the dough for the crust, roll it out, lay it into pie plates, and freeze.
- Finish decorating.

2 Days Before Thanksgiving

- Homemade stuffing often calls for stale bread; cut and cube the bread now.
- If making homemade cranberry sauce, make it now. This will give time for the flavors to develop.
- Begin chilling white wines
- Have center pieces delivered or buy fresh flowers

1 Day Before Thanksgiving

- Make a staging area for coffee, drinks, and desserts
- Spot clean the house
- Shop for perishable items
- Defrost pie dough; assemble and bake pies
- Make vegetables and side dishes, such as casseroles and reheat them tomorrow
- Peel potatoes and refrigerate them in a pot of cold water
- Brine the turkey

Thanksgiving Day

- 8:30 am - Remove turkey from the refrigerator and allow it to set for 1 hour at room temperature.
- 9:30 am - Preheat the oven and stuff turkey
- 9:45 am - Put turkey in the oven, basting every 1/2 hour
- Noon - Begin reheating sides and set the table
- 12:30 pm - Take turkey out of the oven and allow to rest for 30 minutes before carving. Make mashed potatoes.
- 1:00 pm - Call everyone to the table. Start coffee just before sitting down. Give thanks and pour yourself some wine.