

To Dos before Thanksgiving:

Menu..... Write it down, post it on the fridge! Most guests will ask “what can I bring?” when you invite them, so be prepared. Don’t forget the beverages. While wine is suitable not everyone may want to partake, and don’t forget the children. You may want to dust off your punch bowl, it provides self serve refreshment before, during and after.

Shopping List.....

Guest List and Invitations..... Phone calls... Emails... Formal... Be sure to let them know the time and place. You will also want to be prepared for the question “what can I bring”.

Re-adjust Shopping List if needed.....

Overnight Guests..... Take time now to freshen sheets, plan for extra bedding, will you need dinner Wednesday? Breakfasts? Plan ahead...

Re-adjust Shopping List if needed.....

Plan and Freshen up (if Needed) Serving Dishes..... Review your menu and be prepared, don’t forget the serving spoons. Have some extra available for any dishes your guest may bring.

Whole House Cleaning Day..... Take some extra time this week to make your house shine. Touch up will be a breeze.

Decorations..... You at the very least need some kind of centerpiece for your table. Use candles of different sizes in groups for an easy no fuss touch. Freshen up and iron table cloths so they’ll be ready to go.

Timing for Menu..... Take a few minutes to set some goals about when the turkey should go in the oven, when to turn on the potatoes etc... Write these on the menu you have posted. You’ll be much more relaxed if you have a plan of attack.

Thanksgiving Day..... Your guests will usually ask “what can I do?” Give them assignments it makes them feel more a part of the celebration. Think of tasks ahead of time. Fill the water glasses, light the candles, put the relish tray on the table... anything that’s simple but helpful.