



THE SIX O'CLOCK SCRAMBLE

The Scramble's Thanksgiving Checklists Planning Tools So You'll Have Time for Gratitude

Thanksgiving can often be a time of stress and strain, especially if you are the host. But, with advanced planning and great recipes, you can take much of the “scramble” out of the day. In an effort to help alleviate this tension, we have put together some checklists and planning tools so that your preparation can be smooth, leaving time for what Thanksgiving is all about—connecting with those you love and expressing gratitude for all that you have.

*Wishing you and yours a very
Happy Thanksgiving!*

Planning and Preparation Checklist

1 – 2 Weeks Out

- Decide on menu
- Assign dishes to others/guests (Yes! Ask for help!)
- Inventory serving dishes, utensils, tables, tablecloths, and chairs to make sure you have what you need

1 Week Out

- Making shopping lists (groceries, cooking supplies, alcohol)(see next checklist for ideas/a starting point)
- Plan shopping trips (when, where, and who will do the shopping)
- Make cooking plan
 - Who is cooking which dishes
 - What can be made ahead of time
 - What is done on Thanksgiving Day

Day Before

- Get house & table ready
- Set out serving dishes and label with what will go in each
- Devise cooking plan for the next day (tip: build in an extra hour so you don't panic)
- Get to bed early!

Thanksgiving Day

- Assign kids helping tasks they can do without supervision (e.g., setting table, cleaning, assembling appetizers, decorating the house, making place cards) and/or send them out for a picnic at the park so they can get their crazies out and not be underfoot
- Follow your cooking plan!

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Thanksgiving Shopping Lists

Here are some suggestions for items you might need, regardless of your menu. Use this list as a starting point and then augment it depending on your menu and additional needs.

Filling Those Stomachs

- Butter
- Cooking spray
- Olive oil
- Chicken broth
- Salt and pepper
- Fresh herbs for turkey and/or stuffing
- Turkey (and/or ingredients for vegetarian main dish)
- Gravy (or ingredients for gravy)
- Stuffing ingredients/mix
- Russet potatoes
- Sweet potatoes
- Onions
- Celery
- Carrots
- Green vegetable
- Apples
- Cranberry sauce (or ingredients for cranberry sauce)
- Canned pumpkin
- Pie crust(s) (or ingredients for pie crusts)

To Wash the Food Down

- Ice
- Club soda/seltzer water
- Ingredients for cocktails
- Wine
- Apple cider
- Coffee
- Tea
- Lemons/limes

Used for Preparation and Serving

- Sharpened knives (chef's and paring)
- Apron

- Cutting board(s)
- Vegetable peeler
- Mixing bowls
- Roasting pan(s)
- Twine to truss the turkey (tie its legs together)
- Turkey baster
- Meat thermometer
- Foil
- Gravy boat
- Serving bowls
- Serving spoons, forks, pie servers
- Storage containers (for leftovers)

Setting the Mood

- Activity for kids
- Place cards
- Tablecloth (fabric or disposable)
- Candles
- Flowers
- Gourds
- Table settings (plates, glasses, utensils)
- Napkins (fabric or paper)

It's Time to Clean Up!

- Trash bags
- Dish towels
- Paper towels
- Stain remover (to treat spots on tablecloth and clothes)
- Cleaning spray (to clean up spills)
- Vacuum sealing wine saver
- File folder to save menu and favorite recipes/strategies with comments for next year

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