

Thanksgiving Countdown Checklist

4 Weeks Ahead

- Invite guests to dinner
- Make a list of dishes guests are bringing
- Order fresh turkey, if using

2 Weeks Ahead

- Plan menu and test new recipes
- Decide which china, glassware and table linens you'll use
- Clean table cloths and napkins, if necessary
- Polish silverware
- Buy or DIY decorations, place card and wreaths
- Check that you have enough chairs and tables for guests. Rent, if needed.

10 Days Ahead

- Deep clean kitchen and refrigerator
- Create two shopping lists: non-perishable items and perishable items

9 Days Ahead

- Shop for non-perishable items
- Deep clean guest bedrooms if hosting house guests

8 Days Ahead

- Deep clean guest bathrooms
- Organize medicine cabinet

7 Days Ahead

- Deep clean house
- Order centrepiece
- Make Thanksgiving cooking schedule

6 Days Ahead

- Shop for longer-lasting perishables
- Make dishes to freeze or place in the fridge

5 Days Ahead

- Wash dishes and glassware
- Stock bar with glasses, both alcoholic and non-alcoholic beverages, mixers and garnishes

4 Days Ahead

- Defrost frozen turkey, if using
- Plan seating arrangements
- Write or print place cards

3 Days Ahead

- Do final grocery shopping
- Clean outside and entry of your home
- Make room in coat closet or bedroom for coats etc.

2 Days Ahead

- Gather recipes
- Make and chill turkey brine
- Defrost frozen dishes
- Make dips and salad dressings
- Chill beverages
- Set out bread on counter for stuffing
- Fill salt and pepper shakers
- Have centrepiece delivered or purchase flowers for DIY centrepiece
- Hang decorations

1 Day Ahead

- Brine turkey
- Chop and prep vegetables. Refrigerate.
- Make stuffing and dishes that can be prepared ahead of time

1 Day Ahead Continued

- Fill condiment dishes and cover in plastic. Refrigerate.
- Iron table linens
- Set table
- Do light housecleaning and make up guest beds
- Assign specific tasks to family members

Thanksgiving Day

- Replace towels in guest bathroom and stock up on toilet paper and paper towels
- Follow cooking schedule
- Bake turkey and prepare dishes that need to be cooked
- Reheat food that was previously prepared
- Serve dessert after dinner

After Thanksgiving Dinner

- Place used napkins and dirty table linens in laundry hamper or pre-soak.
- Wrap leftovers for yourself and guests. Refrigerate
- Fill sink with warm, soapy water and soak casserole dishes etc.
- Run a load of dishes in the dishwasher
- Set aside washed and dried serving pieces belonging to guests in labelled bags
- Clear and clean kitchen counters

The Day after Thanksgiving

- Put away dishes, glassware and utensils
- Return borrowed items
- Mop and vacuum
- Send thank you notes