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!