THANKSGIVING HOSTING

The Countdown

What to do when, so Thursday isn't one long scramble.

TWO WEEKS OUT

- [ ] Final head count
- [ ] Plan the menu, mark what guests bring
- [ ] Order the turkey if buying fresh
- [ ] Check you have enough chairs, plates, serving dishes

ONE WEEK OUT

- [ ] Shopping list split: shelf-stable now, fresh later
- [ ] Buy drinks, foil, storage containers
- [ ] Frozen turkey? Know your thaw day (check the label)
- [ ] Clear fridge space

TWO DAYS OUT

- [ ] Fresh grocery run
- [ ] Make pie crusts, cranberry sauce, anything that keeps
- [ ] Set out serving dishes with sticky-note labels

THE DAY BEFORE

- [ ] Pies and make-ahead sides
- [ ] Chop onions, celery, herbs
- [ ] Set the table
- [ ] Quick bathroom + entry clean

THANKSGIVING MORNING

- [ ] Turkey in on time (work back from dinner)
- [ ] Sides that reheat go in after the turkey comes out
- [ ] Empty the dishwasher before guests arrive

ONE HOUR BEFORE

- [ ] Turkey rests while gravy happens
- [ ] Drinks out, candles lit
- [ ] Take a breath. It doesn't have to be perfect.

THANKSGIVING HOSTING

Menu & Who's Bringing What

One page on the fridge. No group text needed.

DISH	WHO'S MAKING IT	SERVING DISH	DONE
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			☐
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GUESTS + HEAD COUNT

ALLERGIES + NOTES