



Martin's

Thanksgiving

HOSTING TIMELINE

3 WEEKS BEFORE

- Determine the menu
- Assign some menu items to guests (optional)
- Send invitations

2 WEEKS BEFORE

- Purchase decorations
- Clean common areas of your home
- Clean guest rooms
- Create a grocery shopping list for food items you are preparing
- Take inventory of your seating and call to rent additional seating if necessary

5 DAYS BEFORE

- Start thawing turkey (if 20lbs). Plan one day of thawing for every four pounds
- Go grocery shopping
- (If applicable) remove nice dishes from storage and clean
- Clean out refrigerator for extra room

1 DAY BEFORE

- Prepare and refrigerate casseroles (if making Martin's Green Bean Casserole, do not use breadcrumbs until right before baking)
- Chop and refrigerate vegetables needed for stuffing, salads, or other dishes
- Peel potatoes and cover in cold water; refrigerate
- Set up tables, chairs, and place settings

DAY OF THE EVENT

- Boil and mash potatoes
- Roast turkey
- Prepare Mrs. Martin's Famous Stuffing
- Heat sides/casseroles
- Prepare gravy
- Set out desserts