THE COZY

# Thanksgiving

## COUNTDOWN

*A 4-Week Holiday Planning Checklist*

Plan ahead • Make memories • Enjoy the day

PRINT • PLAN • CELEBRATE

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4 WEEKS TO GO

# Dream it & plan it

*Start with the big picture so the holiday feels easy.*

## THE GUEST LIST

- [ ] Confirm where Thanksgiving will be hosted
- [ ] Make your guest list and send invitations
- [ ] Ask about allergies and dietary needs
- [ ] Plan seating, extra chairs, and table space

## THE MENU

- [ ] Choose turkey size and main dishes
- [ ] Pick sides, desserts, appetizers, and drinks
- [ ] Decide what guests can bring
- [ ] Collect recipes and make a master menu

## GET ORGANIZED

- [ ] Set a realistic grocery and hosting budget
- [ ] Inventory serving dishes, pans, and utensils
- [ ] Check table linens, candles, and decorations
- [ ] Make a shopping list by store

## MY NOTES & REMINDERS

3 WEEKS TO GO

# Shop & prepare

*A little prep now makes a big difference later.*

## SHOP SMART

- [ ] Buy shelf-stable ingredients and baking supplies
- [ ] Pick up napkins, foil, containers, and candles
- [ ] Order or reserve a turkey if needed
- [ ] Stock up on drinks and pantry essentials

## KITCHEN CHECK

- [ ] Clean out the refrigerator and freezer
- [ ] Check roasting pan, thermometer, and mixer
- [ ] Sharpen knives and test kitchen equipment
- [ ] Organize pantry ingredients by recipe

## MAKE IT COZY

- [ ] Choose your table setting and centerpiece
- [ ] Wash or iron table linens
- [ ] Plan music, games, and simple activities
- [ ] Confirm guests and what each person is bringing

## MY NOTES & REMINDERS

2 WEEKS TO GO

# Make ahead magic

*Fill the freezer, not your last-minute schedule.*

## FREEZER FRIENDLY

- [ ] Make and freeze pie dough or unbaked crusts
- [ ] Bake and freeze rolls or other breads
- [ ] Prepare freezer-friendly casseroles if suitable
- [ ] Make and freeze homemade stock or gravy base

## FINAL DETAILS

- [ ] Review recipes and quantities for your guest count
- [ ] Check the turkey thawing timeline by weight
- [ ] Finalize the cooking and oven schedule
- [ ] Plan space for leftovers and take-home boxes

## HOME & HOSTING

- [ ] Deep-clean the dining and guest areas
- [ ] Set out serving dishes with sticky-note labels
- [ ] Confirm borrowed tables, chairs, or supplies
- [ ] Buy any remaining nonperishable groceries

## MY NOTES & REMINDERS

1 WEEK TO GO

# The final countdown

*You are almost ready to gather around the table.*

## 7-5 DAYS BEFORE

- [ ] Buy fresh groceries and produce
- [ ] Move frozen turkey to refrigerator in time to thaw
- [ ] Check your guest count and final menu
- [ ] Make cranberry sauce if desired

## 4-2 DAYS BEFORE

- [ ] Bake pies and prep make-ahead desserts
- [ ] Chop vegetables and prep ingredients safely
- [ ] Prepare casseroles for refrigeration as appropriate
- [ ] Set the table and organize serving pieces

## THE DAY BEFORE

- [ ] Make dishes that hold well overnight
- [ ] Prepare the turkey according to your recipe
- [ ] Chill drinks and clear fridge space
- [ ] Review tomorrow's cooking timeline

## MY NOTES & REMINDERS

BONUS PRINTABLE

# Thanksgiving Day

*Your calm, cozy cooking-day game plan.*

## EARLY MORNING

- [ ] Check turkey cook time and preheat as needed
- [ ] Start turkey according to your recipe and schedule

## MID-MORNING

- [ ] Prep side dishes and assemble appetizers
- [ ] Set out drinks and finish table details

## BEFORE GUESTS ARRIVE

- [ ] Check turkey temperature with a thermometer
- [ ] Warm sides and prepare gravy

## JUST BEFORE DINNER

- [ ] Rest and carve the turkey
- [ ] Transfer food to serving dishes

## AFTER DINNER

- [ ] Refrigerate leftovers promptly
- [ ] Enjoy dessert, conversation, and a well-earned rest

DINNER TIME: _____ TURKEY WEIGHT: _____

OVEN NOTES: _____

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