


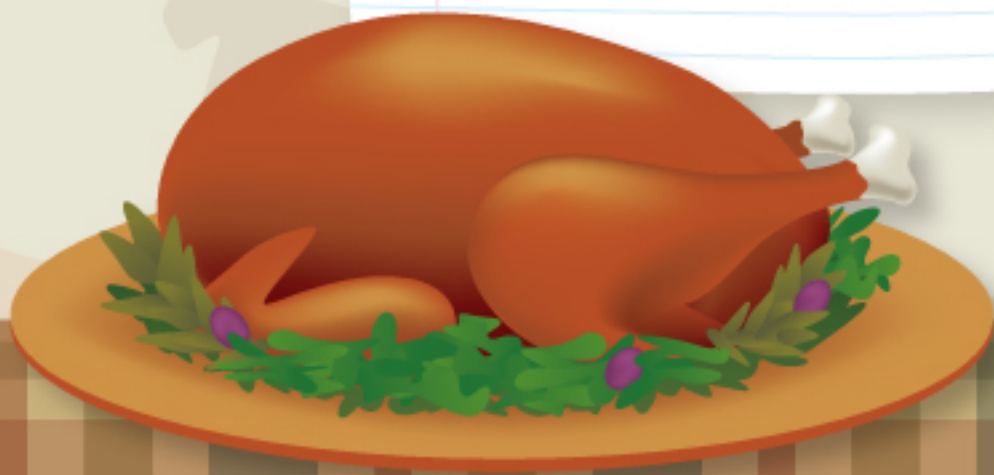
FIRST THANKS GIVING CHECKLIST

The first Thanksgiving on your own or as a married couple can be a little daunting. It's really not that difficult once you have everything you need to get you started. As your holiday event grows from year to year, you can add to your checklist. Don't feel compelled to break the bank the first Thanksgiving holiday. Rely on relatives to gift you their extra turkey roaster and duplicate crock pot.



In the meantime, here's a quick checklist of what you will need to prepare your first Thanksgiving meal:

- Sturdy roasting pan with a rack
- Turkey baster
- Meat thermometer – preferably digital
- Kitchen towels, trivets and pot holders
- Cutting board for turkey with an edge
- Additional cutting boards for chopping
- Cheese board & cheeses knives
- Electric knife & carving knife
- Turkey platter
- Potato masher
- Garlic Press
- Cutting board
- Turkey lifter
- Serving pieces – dishes, large serving utensils, bowls, trays
- Gravy boat
- Kitchen timer
- Plates, glasses, utensils (they don't have to match)
- Baking dishes – microwave safe
- Napkins – linen or paper
- Soup bowls



TURKEY TIPS

- 1 Get your friends and family involved. Don't be shy to ask for everyone to bring their favorite dish. Make sure to keep a list and avoid getting triplicates of the same item.
- 2 Ask everyone to bring a family recipe written down on an index card to share.
- 3 Set the table a few days before Thanksgiving day.
- 4 Don't be afraid to try a new recipe ... in advance. No surprises on the big day.
- 5 Have a pot of cider simmering on the stove to greet your guests when they arrive.
- 6 Don't set out too many nibbles so your guests will be hungry when they get to the table.
- 7 *Enjoy your day!*

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