



Digging Deep with Cynthia Brian

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Prepping for a perfect Thanksgiving



Photo provided

By Amanda Eck

Can you believe we are just weeks away from the holidays? This year I am in charge of cooking for Thanksgiving. God help us! But with these great tips I am hoping to pull off a successful and satisfying holiday feast. (But I'm buying some frozen pizzas just in case!)

Decorating a beautiful Thanksgiving table is only part of the equation for a festive gathering. You'll also need to know where you'll seat everyone. Confirm your guest list and finalize your menu. Does anyone have special dietary needs? Do you need to rent or purchase a folding table and chairs for extra seating? Do you need a children's table? Who will you seat at each table? Do you have enough silverware, dinnerware, glasses and linens for everyone? Do you have any items that need cleaning or replacing? Does any silver need to be polished? It's so much easier to figure all of this out ahead of time!

If you're planning to host overnight guests, you'll be so glad if you take the time during these weeks prior to Thanksgiving to give your home a thorough cleaning. If you devote the time and energy to cleaning now, you'll be in a better position to give your home a quick once-over right before the big day. Cleaning out your freezer now will make room for any dishes that you can prepare ahead and freeze. Bonus – you'll already have room in your freezer for after Thanksgiving leftovers!

Many items can be made ahead and frozen – pie crusts, rolls, homemade stock and more. Just think how glad you'll be to only have to pull your already prepared dish from the freezer when you're ready to start cooking.

Things you should do to prepare for the Thanksgiving holiday:

Two weeks before:

- Clean out your freezer to make room for the turkey and any dishes you can prepare ahead of time and freeze.
- Beat the crowds and shop for nonperishable foods now.
- Pick up alcohol and nonalcoholic beverages.
- Plan your table setting and guests seating.
- Decide what serving dishes you will need and have them washed up and ready.
- Shop for dishware (Costco is great for bulk plastic ware, or HomeGoods and even the Dollar store for inexpensive dishes and glassware).
- Purchase frozen piecrust before all that's left are the broken ones (don't ask me how I know this).
- Do any deep cleaning now because the closer it gets to the day the less time and energy you'll have.

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