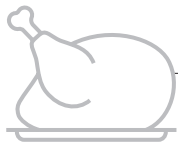


# Counting down to Thanksgiving

Thanksgiving is a time to give thanks and enjoy friends and family. To help keep you organized and ready for the big day, here is a helpful timeline.



## Preparations

### Two weeks ahead of Thanksgiving Day:

- Make your menu plan and identify ingredients and supplies needed
- Preorder any ready-made food items or fresh turkey

### One week ahead:

- Shop for hardy vegetables such as onions, carrots and potatoes, and purchase high-demand essentials like cranberries, heavy cream, cream cheese and butter
- Clean all serving dishes and polish silver, as needed
- Calculate thawing time for your turkey, if frozen



See thawing time chart at [SpireEnergy.com/Thanksgiving](https://www.spireenergy.com/thanksgiving)

- Start making and storing extra ice for beverages
- Clean your natural gas stove and oven

### Three days ahead:

- Clean the house and arrange furniture for extra guests
- Purchase and arrange fresh flowers or fruits for table arrangements

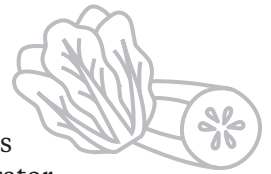
### Two days ahead:

- Make any bread, cornbread or biscuits used in recipes
- Bake pie crusts for assembly and final baking tomorrow
- Bake other dessert items on the menu
- Prepare menu items that can be stored in the refrigerator
- Assemble casseroles (such as sweet potato or green bean)
- Cut and cube bread for stuffing and dry on a baking pan



### One day before:

- Set the table
- Prepare fresh vegetables and store in the refrigerator
- Bake sweet potatoes so they'll be ready for the final recipe preparation tomorrow
- Complete any remaining baking. Cover and store fruit pies at room temperature
- Plan cooking order of all dishes for tomorrow
- Make sure the turkey is thawed completely before you go to bed for the night



## Thanksgiving Day

### First tasks of the day:

- Prepare stuffing and/or dressing
- Peel and chop vegetables for recipe preparation
- Boil and mash potatoes; reheat just before serving
- Check cooking times based on turkey weight and begin cooking accordingly



### Second tasks of the day:

- Use a food thermometer to check the internal temperature of the turkey



Note: A whole turkey should be cooked to a minimum internal temperature of 165 F

- One hour before the turkey is done, begin cooking fresh vegetables and prepare other foods to go into the oven (stuffing, rolls, etc.)
- Put the butter on the table to soften

### While the cooked turkey is resting:

- Put an aluminum-foil tent over the turkey and allow it to rest for 20-25 minutes before carving
- Bake dishes and warm already-prepared foods
- Remove desserts from the refrigerator to allow them time to reach room temperature
- Make the gravy and preheat the gravy bowl with hot water so the gravy will stay warm