

Let us help you enjoy an

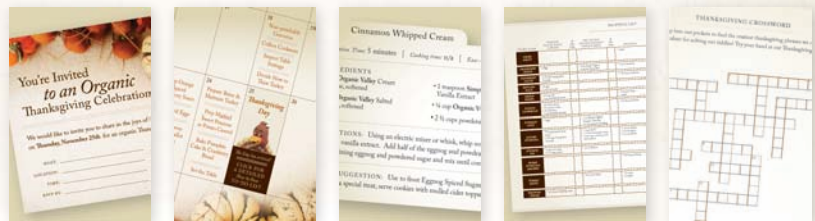
Organic Thanksgiving Celebration

Included in this “meal planner” are all the elements you need to host a stress-free holiday.

PLANNER INCLUDES:

✓	Invitations <i>(postcards or electronic)</i>
✓	Count-down Calendar
✓	Menu suggestions and recipes
✓	Shopping lists
✓	Games for the kids

Throughout this document, click on any pumpkin colored wording to jump to more information on that topic. (this may take you to a webpage, so have your internet enabled and let the fun begin!)



EDITABLE INVITATIONS

COUNT DOWN CALENDAR

RECIPES & MENU IDEAS

SHOPPING LISTS

GAMES FOR KIDS

We know hosting a Thanksgiving meal can be stressful. You can even lose sight of the true purpose of the holiday — fellowship and giving thanks. So Organic Valley and Simply Organic have teamed up to help you simplify your celebration and find time to put the “Thanks” back into Thanksgiving.

And one more thing — we’ve kept the meal affordable! If you use our meal planner and serve dinner for 10 people, the total cost is a little under \$10.50 a person — and that’s based on using organic ingredients wherever possible. There aren’t many restaurants where you can order an organic meal — appetizers, turkey, sides and dessert for \$10.47 a person.

So what are you waiting for? Dig in and enjoy the simple pleasures of celebrating this holiday season organically!

PRESENTED BY



SCHEDULE OF ACTIVITIES

Use this calendar to plan ahead. Click on a particular day to jump to a detailed list of instructions for that days activities. It's all planned out for you, all you have to do is follow along.

November

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4 Plan the Menu Send Invites Make Room in Fridge	5	6
7	8	9	10	11	12	13
14	15	16	17	18 Non-perishable Groceries Collect Cookware Inspect Table Settings Decide How to Thaw Turkey	19	20
21	22	23 Prep Orange Spiced Cranberry Sauce Hard-boil Eggs Prep Festive Shallot-Fruit Stuffing	24 Prepare Brine & Marinate Turkey Creamy Mashed Potato Casserole Bake Pumpkin Cake & Cranberry Bread Set the Table	25 Thanksgiving Day  <i>The Day has arrived!</i> CLICK FOR A DETAILED Hour by Hour TO-DO LIST	26 Leftovers? Click for delicious ideas!!	27
28	29	30				



TWO TO THREE WEEKS BEFORE

Plan the menu — Will dinner be a buffet or sit-down? Will you ask guests to bring a dish to share?

We have some delicious ideas for your meal — take a peek and see what sounds good.

Click on the recipe name below to see cooking instructions.

APPETIZERS

**Deviled Eggs**

An appetizer that can easily be prepared a day in advance (or handed over to a guest). These eggs get their kick from Simply Organic Mustard. But don't forget the most important ingredient — eggs! Top notch Organic Valley Cage Free Eggs will make these little devils truly memorable.

**Spinach Crock Pot Dip**

Organic Valley Cream Cheese and Sour Cream provide the creamy backbone of this dip, while Simply Organic Ranch Dip and Crushed Red Pepper make it zesty. Serve with crackers and fresh veggies — this simple appetizer is sure to be a hit.

SIDE DISH

**Creamy Mashed Potato Casserole**

We spiced up a Thanksgiving classic with Simply Organic French Onion Dip Mix. Combine with Organic Valley Sour Cream, Butter, and Cream Cheese, and the result is wonderful creamy texture, rich flavor and smiles all around.

**Alfredo Green Beans**

A new take on Green Bean Casserole that you're sure to enjoy. This recipe uses Simply Organic Alfredo Sauce and Organic Valley Parmesan Cheese to give the dish a tangy twist.

**Orange Spiced Cranberry Sauce**

Homemade cranberry relish is a key part of any Thanksgiving feast, and this simple recipe is certain to please. (It's better made a day in advance to allow the flavors to fully meld.) This dish is an easy one to have a guest bring.

**Festive Shallot-Fruit Stuffing**

This flavorful stuffing recipe makes the most of sweet apples, tart cranberries and zesty shallots. It can be prepped without cooking two days in advance, so all you have to do on Thanksgiving is pop it in the oven with the turkey.

**Cranberry Bread**

This quick bread is truly quick to make. It can either be served for dessert or, we suggest, as bread with the main meal. It's especially delicious when topped with either Organic Valley Cream Cheese or European Style Cultured Butter. Simply Organic Cranberry bread mix can be found at your local Whole Foods store.

TWO TO THREE WEEKS BEFORE *(continued)*

MAIN MEAL

**Mulling Spice Brined Turkey**

Once you eat a brined turkey, you'll settle for nothing less. Brining helps keep the turkey moist during roasting and lets you infuse the meat with classic fall flavors like Simply Organic Cloves, Cinnamon and Allspice.

**Vegetarian Cider Gravy**

This gravy recipe is spiced with hints of Simply Organic Clove, Cinnamon, Ginger, and Allspice, complementing the brined turkey. Vegetarians can enjoy this gravy on potatoes and stuffing, as it is made with Simply Organic's Mushroom Gravy mix.

DESSERT

**Pumpkin Cake**

It wouldn't be Thanksgiving without pumpkin, now would it? This gluten-free cake is a great dessert — especially when topped with cream cheese frosting or cinnamon whipped cream. Simply Organic Pumpkin Cake mix can be found at your local Whole Foods store.

**Cinnamon Whipped Cream**

Homemade whipped cream can be made in a matter of minutes and it's a great way to showcase Organic Valley's Fresh Cream. Whipped with a little bit of Simply Organic Cinnamon, this recipe is delicious with pumpkin pie, pumpkin cake, hot cider, or hot chocolate.

Send out invitations – either by regular mail or e-mail

We've created a printable [postcard invite](#) that can be digitally edited on your computer to include your specific information & then mailed. Print on Avery postcard paper (*Avery Postcard - Wide, 2 per sheet, 5889*) and easily tear them out and place them in the mail. Or you can e-mail your invites using our [Thanksgiving e-vite](#) postcard template. Just fill in the blank text fields with your important info, save the pdf, attach it to an email and send to family and friends.

Verify you have enough room in your fridge, freezer, and coolers for the Thanksgiving fare.

If not, you'll need to clean out the fridge or find alternative cold storage.

ONE WEEK BEFORE

Pick up non-perishable groceries — Don't forget things like aluminum foil, disposable containers and cleaning supplies. [Check out our shopping list.](#)

Make sure you have all the cooking pots, pans and utensils you need.
(Make sure there is space enough for all guests, too — tables and chairs, for example.)

Inspect table settings — china, glassware, silverware, serving dishes, tablecloths and napkins; to ensure everything is clean and ready for use.

Decide how you will thaw your turkey and plan accordingly. If thawing in the fridge, allow one day of thawing for every four pounds of turkey. (Don't forget to add in time for brining — the process takes 12-16 hours).

Click here for valuable [Turkey Tips](#).

TWO DAYS BEFORE

Prepare [Orange Spiced Cranberry Sauce](#) — advanced preparation allows the flavor to meld.

Hard-boil your eggs for [Deviled Eggs](#).

Prep [Festive Shallot-Fruit Stuffing](#) today and keep it covered in the fridge.
Just be sure to bring to room temperature prior to baking.

THANKSGIVING EVE

Prepare the brine and marinate your turkey.

Do the prep work for [Creamy Mashed Potato Casserole](#).
Tomorrow, pop the potatoe casserole into the oven during the final hour when the turkey is baking.

Bake [Pumpkin Cake](#) and [Cranberry Bread](#) ahead. The recipes require only five minutes of prep time.

Set the table. This is a great way to involve the entire family in the festivities.
Ask the young ones to make name cards for all the guests.

THANKSGIVING DAY

The day is here! Below is a detailed list of how to easily bring everything you've been preparing for together into one fantastic meal. Don't let this scare you, it will go more smoothly than you've ever imagined.

EARLY
MORNING

Finish making the [Deviled Eggs](#).

Give the kids activities to keep them occupied and out from underfoot — [try our Thanksgiving Day crossword & word search](#).

20 MIN. BEFORE
COMPANY
ARRIVES

Put your [Spinach Dip](#) in the crock pot and crackers in a basket.

4 HOURS
BEFORE MEAL

Preheat oven to 450°F, remove turkey from brine and prepare the turkey for roasting. *(Cooking time will vary depending on the size of bird)*

3.5 HOURS
BEFORE MEAL

Drop oven temperature to 350°F and cover the breast with aluminum foil, continue cooking. *(Cooking time will vary depending on the size of bird)*

1.25 HOURS
BEFORE MEAL

Prepare the [Cinnamon Whipped Cream](#) and refrigerate.

1 HOUR
BEFORE MEAL

Place the [Creamy Mashed Potato Casserole](#), [Alfredo Green Bean Casserole](#) and [Festive Shallot-Fruit Stuffing](#) in the oven.

Check the turkey's temperature. Remember, you're looking for 165°F in the deepest part of the breast.

45 MINUTES
BEFORE MEAL

Take the turkey out of the oven (make sure the breast temperature is up to 165°F), and let the turkey rest.

30 MINUTES
BEFORE MEAL

Carve the turkey, and prepare the [Vegetarian Cider Gravy](#).

10 MINUTES
BEFORE MEAL

Take the potatoes, green beans and stuffing out of the oven and prep to serve.

Don't forget the cranberries!

⇒ MEAL TIME ⇐

Eat your meal with family and friends — and soak in all those hard-earned compliments!