

Let us help you enjoy an
Organic
 Thanksgiving Celebration
that's big on flavor & low on stress.

In this kit we've included a variety of recipe options and ideas to help make this holiday season hassle free. We've done all the guesswork for you, so you can enjoy the Thanksgiving season.

KIT INCLUDES:

- ✓ **Invitations** (postcards and/or electronic)
- ✓ **Helpful kitchen gadget ideas**
- ✓ **Menu suggestions and recipes**
- ✓ **Coupons for Organic Valley and Simply Organic products**
- ✓ **A detailed "to-do" list including cooking and prep times**
- ✓ **Games for the kids**

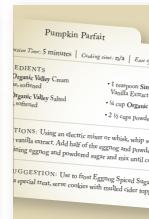
Throughout this document, click on any pumpkin colored wording to jump to more information on that topic. (This may take you to a webpage, so have your internet enabled and let the fun begin!)



EDITABLE INVITATIONS



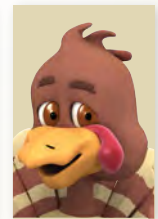
KITCHEN GADGETS



RECIPES & MENU IDEAS



TO-DO LISTS



GAMES FOR KIDS

Contrary to popular belief, Thanksgiving dinner does not need to include headaches caused from stress and menu planning. Even if you're cooking the holiday dinner, you want to have time to spend with your friends and family. So Organic Valley and Simply Organic have teamed up to create a holiday planner that includes easy and affordable recipe ideas. Consider this your go-to spot for Thanksgiving inspiration!

Count your blessings...not your headaches.

Organically grown products benefit not only their users but also the farm workers who produce them. This is a Thanksgiving meal that you can feel good about serving yourself, friends, and family — something that everyone can appreciate during a holiday that is completely devoted to kindness and blessing. Help introduce products that exemplify social responsibility at your

Thanksgiving celebration.

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

PRESENTED BY



KITCHEN GADGETS

We know that food preparation can be a lot of work, so we've put our noggins together to recommend a few kitchen gadgets that will make Thanksgiving dinner a breeze. Many of these gadgets can be used in new and innovative ways. For example, have you ever thought to use a salad spinner to rinse cranberries?

Take a peak at these handy time-saving tricks of the trade.



Cookie Dropper/Scoop: Cookie droppers, scoops, melon ballers—there are a ton of different styles and sizes out there. Depending on the size you choose, this multi-tasker will create easy portion control for [Hot Cheese Appetizer Balls](#), cookies, and other treats.

Salad Spinner: Besides the obvious everyday use of washing greens, a salad spinner is an innovative way to rinse fresh cranberries. It requires less cleanup and is a time-saver when preparing our [Orange Spiced Cranberry Sauce](#).

Food Processor: Chop, slice, grind, shred, voila! One of the most versatile kitchen tools, food processors can take the pain out of many otherwise difficult recipes. Use this tool to pulse granola for our [Pumpkin Cream Torte](#) recipe or to chop the cookies to make the crust for our [Pumpkin Ice Cream Pie](#).



Meat Thermometer: This is an essential tool for checking meat temperatures, especially poultry, which can be tricky to determine by the naked eye. As a reminder, the turkey should be cooked to a minimum internal temperature of 165°F.

Carving Set: A good knife and meat fork make carving the turkey a breeze. Plus, a nice, sharp knife helps you control portions for you and your guests rather than producing a shredded mess of turkey.

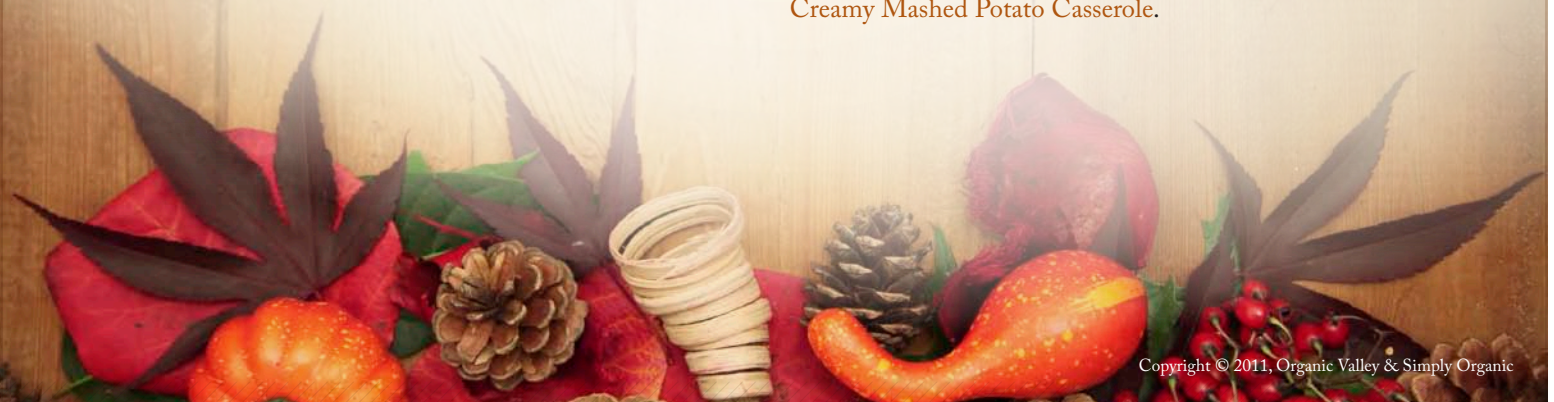


Pastry Bag: Create unique toppings for deviled eggs and desserts, like our [Pumpkin Ice Cream Pie](#) and [Pumpkin Party Parfait](#). Your friends and family will be gushing with compliments, and you'll look like a grade-A chef!



Kitchen Timers: Having a few of these guys around is handy when cooking several dishes at the same time. No more burning grandma's chocolate chip cookies or forgetting to check the turkey; multiple timers will help coordinate cooking times so you're not a slave to the kitchen.

Heat-Resistant Spatula: Make sure to get every last morsel of any Thanksgiving dish with this tool! These come in different shapes, in order to glide around curves, nooks, and crannies. Heat-resistant spatulas will be especially helpful when stirring very hot dishes, like when checking on the [Creamy Mashed Potato Casserole](#).



SCHEDULE OF ACTIVITIES

Use this calendar to plan ahead. Click on a particular day to jump to a detailed list of instructions for that day's 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 Plan the Menu Send Invites	4	5
6 Daylight Savings Time	7	8	9	10	11	12
13	14	15	16	17 Collect Cookware Check for Adequate Seating Inspect Table Settings Schedule Thawing of Turkey Make Room in Fridge	18	19
20	21 Make Spicy Snack Mix Smoked Salmon Dip	22 Buy Groceries Hard-boil Eggs Prep Orange Spice Cranberry Sauce Prep Festive Shallot Fruit Stuffing Make Pumpkin Cream Torte Make Pumpkin Ice Cream Pie	23 Prepare Brine & Marinate Turkey Prep Creamy Mashed Potato Casserole Prepare Corn Casserole Prep & Refrigerate All-American Cheese Ball Appetizer Set the Table	24 <i>Thanksgiving Day</i>  <i>The Day has arrived!</i> CLICK FOR A DETAILED Hour by Hour TO-DO LIST	25 Leftovers? Click for delicious ideas!!	26
27	28	29	30			

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

Here's 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 Dill Weed. But don't forget the most important ingredient — eggs! Top notch Organic Valley Cage Free Eggs will make these little devils truly memorable.

- **Two Days Before:** Hard boil eggs
- **Thanksgiving Morning:** Finish making the deviled eggs, lightly cover, and place in fridge until serving.



All-American Cheese Ball

This delicious appetizer has just two ingredients! The simple, yet satisfying taste of Organic Valley Cream Cheese finds an ideal partner with Simply Organic Ranch Dip. Pair this with crackers to appeal to adults and kids alike.

- **Day Before:** Prepare the entire recipe and refrigerate.
- **Thanksgiving Day:** 10 minutes before guests arrive, remove from fridge and serve with crackers.



Hot Cheese Appetizer

This recipe puts a spin on the much-loved cheese appetizer. Organic Valley Cheese provides the backbone to this dish, and Simply Organic Spicy Chili Mix provides the kick. Serve warm with marinara sauce for a satisfying pre-dinner snack. We recommend saving this recipe for big Sunday football games, too.

- **Day Before:** Prepare as directed, forming dough into 1-inch round balls, and place in the fridge until Thanksgiving Day, without baking.
- **Thanksgiving Day:** Take out of the fridge and bake for about 10 minutes or until lightly browned.



Smoked Salmon Dip

One bite and you'll be hooked on this delectable dip that combines the wholesome goodness of Stonyfield Organic Oikos Plain Greek Yogurt with Simply Organic's Creamy Dill Dip. Guests will ohhh and ahhh over this appetizer ... we won't tell it took only minutes to prep.

- **Two Days Before:** We find it tastes best if refrigerated overnight. Garnish with fresh dill.



Spicy Snack Mix

Set out this spicy mix for guests to nibble on while the turkey is roasting or while watching the football game. Double or even triple this recipe — we know it's gonna go fast!

- **Three Days Before:** Prepare and store in an airtight container until needed.

PLAN THE MENU *(continued)*

BEVERAGES



Splendid Spiced Cocoa

This lovely dessert drink has hints of Simply Organic Mulling Spice and Vanilla. Organic Valley Chocolate Milk and Half & Half add creaminess and chocolaty goodness. We promise you'll keep coming back to this recipe the entire holiday season.



Hot Buttered Rum

We must warn you of the addictive quality of this recipe. Organic Valley Salted Butter, brown sugar, and vanilla ice cream are a few of the crazy-good flavors flowing through this drink. Serve warm, with friends, and be prepared to make second helpings.



Mocha Nights

Organic Valley Hazelnut Creamer and organic chocolate syrup add sweetness to everyday coffee. It's the perfect caffeine fix for traveling to holiday get-togethers. Or enjoy this coffee blend as a dessert drink while sharing your blessings with friends and family.

SIDE DISH



Baked Orange Ginger Squash

Not the squash your mama made, this dish calls for Simply Organic Orange Ginger Vinaigrette Dressing Mix to excite the taste buds. For a sweeter spin, we suggest adding ¼ cup of brown sugar to the buttery mixture.

- **Thanksgiving Day:** Prep one hour before meal time. Bake at 350°F for 30-40 minutes.



Creamy Mashed Potato Casserole

We've added a few new flavors to a family favorite. Thanks to Organic Valley Half & Half, Cream Cheese, and Butter, the potatoes are smooth and delicious. Simply Organic adds the savory note with French Onion Dip mix. You can even cut the potatoes a day ahead, keeping them fresh by covering and refrigerating.

- **One Day Before:** Peel and cut the potatoes. Store in cold water with about 2 tablespoons of lemon juice to keep from turning brown. *If you choose to store the cut and peeled potatoes in the fridge one day before, you may need to increase the cook time.*
- **Thanksgiving Day:** Bake at 350°F for 35-40 minutes, bake at the same time as Baked Orange Ginger Squash.



Corn Casserole

Comfort food is just what the doctor ordered for these cold and sometimes blustery holiday nights. Add Organic Valley Eggs, Half & Half, and Cheese, along with Simply Organic Chicken Seasoning, to create a depth of flavor that's hard to beat. Sprinkle cracker crumbs on top for a special texture.

- **One Day Before:** Prepare ingredients, leaving out cracker crumbs, and spread into a 2-quart casserole dish. Cover and refrigerate overnight. *Preparing this a day ahead may increase the bake time by 10-15 minutes due to refrigeration.*
- **Thanksgiving Day:** Top dish with cracker crumbs just prior to baking. Cook at 350°F for 40-50 minutes.

PLAN THE MENU *(continued)*

SIDE DISH

(continued)



Festive Shallot Fruit Stuffing

The perfect mixture of sweet and savory, this stuffing will put smiles on your guests' faces with each forkful. The shallots, cranberries, and apples create an unexpected symphony of flavor, while the Simply Organic spices dance in the background.

- **Two Days Before:** Prep ingredients, cover and refrigerate.
- **Thanksgiving Day:** One hour before mealtime, place dish in the oven at 350°F for about one hour. *Can bake with Creamy Mashed Potato Casserole, Corn Casserole and Baked Orange Ginger Squash.*



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 or two in advance to allow the flavors to fully meld.) This dish is also an easy one to have a guest bring.

- **Two Days Before:** Preparing the sauce in advance allows the flavors to meld.
- **Thanksgiving Day:** 10 minutes before the meal, put sauce in a serving dish and serve cold.

MAIN DISHES



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.

Note: Prep and cooking time will vary depending on size of bird

- Decide how you will thaw your turkey, allowing 12-16 hours for brining process.
- **One Day Before:** Prepare the brine and marinate your turkey. Ensure turkey is kept at a temperature of 40 degrees Fahrenheit or colder during the brining process.



Turkey Cider Gravy

This recipe encapsulates a fusion of fall flavors to create a wow factor for traditional turkey gravy. This gravy also compliments potatoes, stuffing and vegetables. Dare we say ... friends and family will "gobble" it up!

- **Thanksgiving Day:** Prepare 30 minutes before meal. Cook until desired thickness is achieved.



White Wine Gravy

'Tis the turkey season, but make no mistake, this gravy is just as delicious with seasonal vegetables, meatballs, noodles, or potatoes. Let your culinary creativity soar, and use the time you saved making this simple gravy recipe to chat with guests and family.

- **Thanksgiving Day:** Prepare 30 minutes before meal. Cook until desired thickness is achieved.

PLAN THE MENU *(continued)*

DESSERT



Cinnamon Apple Bread Pudding

Here's a comforting and belly-warming dessert. Serve this uncomplicated, one-pan bread pudding warm with applesauce, maple syrup or Organic Valley Whipped Cream. (It's a great dish for a guest to bring, as well).

- This 20-minute dish can be made anytime on Thanksgiving Day. Refrigerate until ready to bake.



Pumpkin Cream Torte

For the perfect amount of indulgence this holiday season, pair Organic Valley Cream Cheese, French Vanilla Half & Half and Heavy Whipping Cream with seasonal spices for a decadent treat. Serve with a bold coffee or cider made with Simply Organic Mulling Spice.

- **One or Two Days in Advance:** Prepare and cover lightly in the refrigerator.
- **Serving Time:** Top with whipped cream and additional granola.



Pumpkin Party Parfait

No need to spend hours in the kitchen to impress a crowd — this creamy concoction is a cinch to make. Low Fat Organic Valley Vanilla Yogurt layered with pumpkin puree and spices is a light and nutritious spin on Thanksgiving desserts.

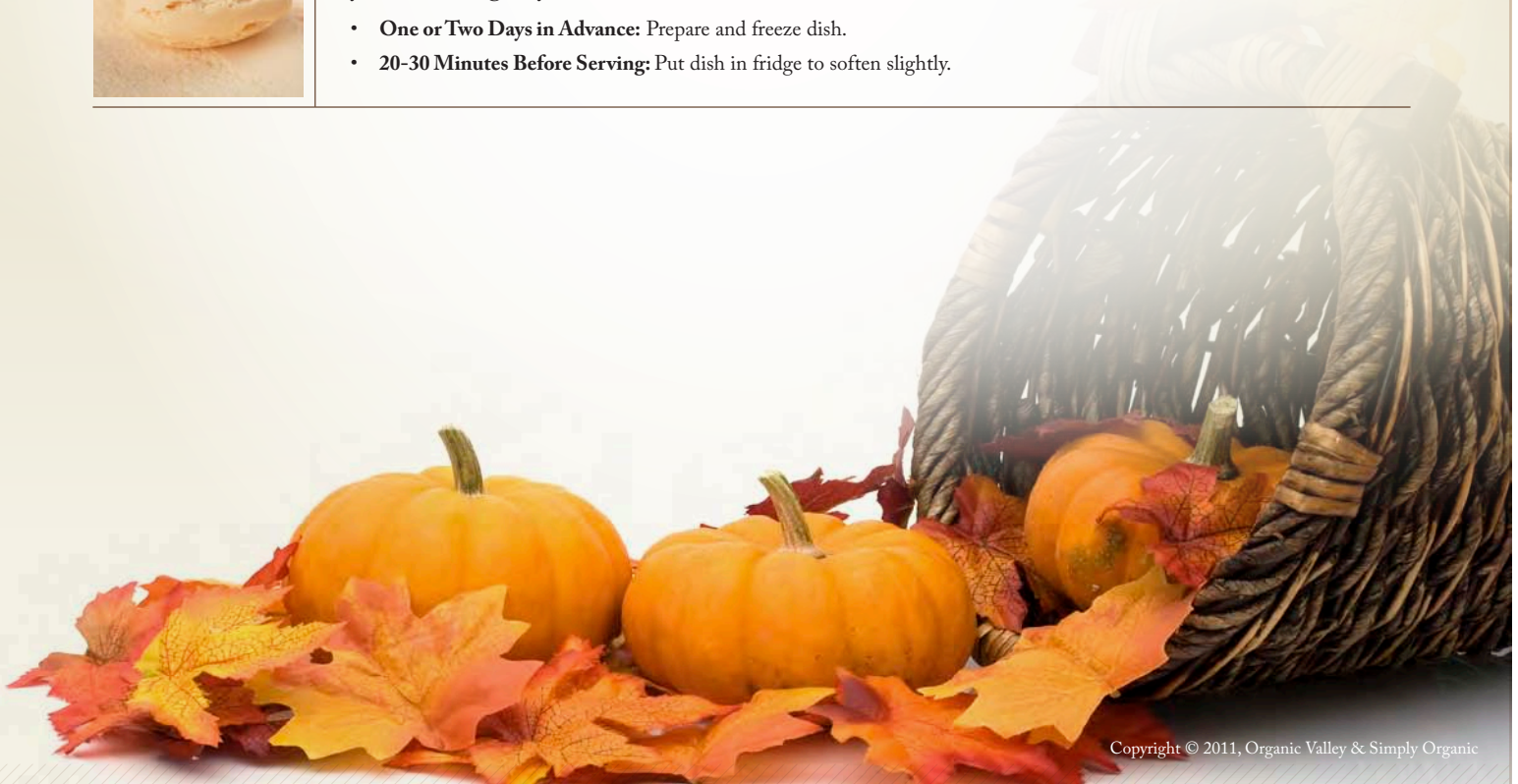
- This 20-minute dish can be made anytime on Thanksgiving Day. Refrigerate until serving.



Pumpkin Ice Cream Pie

Ice cream lovers unite! Here's a refreshing version of pumpkin pie that's sure to hit everyone's sweet tooth after a hearty Thanksgiving meal. Be sure to keep this recipe handy throughout the year for emergency dessert dilemmas.

- **One or Two Days in Advance:** Prepare and freeze dish.
- **20-30 Minutes Before Serving:** Put dish in fridge to soften slightly.



TWO TO THREE WEEKS BEFORE

Email 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.

If you prefer to **send your invitations via regular mail**, use our [printable postcard invite](#) that can be digitally edited on your computer to include your specific information and then mailed. Print on Avery postcard paper (Avery Postcard – Wide, 2 per sheet, 5889), tear them out and place in the mail.

ONE WEEK BEFORE

Make sure you have all the cooking pots, pans and utensils you need.

Check seating arrangements and make certain that you have enough tables and chairs to seat all guests.

Inspect table settings. Ensure everything is clean and ready to use: china, glassware, silverware, serving dishes, tablecloths and napkins.

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.

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.

TWO DAYS BEFORE

Pick up groceries. Don't forget things like aluminum foil, disposable containers and cleaning supplies. At this time of year every penny counts, so download [Organic Valley](#) and [Simply Organic](#) coupons prior to stocking up for the big day.

THANKSGIVING EVE

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 together into one fantastic meal. Don't worry — it will go more smoothly than you've ever imagined. While we may have provided more recipe options than you will be preparing, this timeline should help coordinate any dish you chose to make. Enjoy.

EARLY MORNING	<p>Finish making the Deviled Eggs.</p> <p>Give the kids activities to keep them occupied. Try our Thanksgiving Day coloring page and word scramble. We've even included a page that explains how to say "thank you" in different languages.</p>
20 MIN. BEFORE COMPANY ARRIVES	<p>Set out Spicy Snack Mix</p> <p>Take the Hot Cheese Appetizer out of fridge and place in oven at 350°F for 10 minutes, or until lightly browned.</p>
10 MIN. BEFORE COMPANY ARRIVES	<p>Put out All-American Cheese Ball on a serving dish, along with crackers.</p> <p>Put out Smoked Salmon Dip, along with crackers, pita or bagel chips.</p>
4 HOURS BEFORE MEAL	<p>Preheat oven to 450°F, remove Turkey from brine and prepare for roasting. <i>(Cooking time will vary depending on the size of bird.)</i></p>
3.5 HOURS BEFORE MEAL	<p>Drop oven temperature to 350°F, cover the turkey with aluminum foil and continue cooking. <i>(Cooking time will vary depending on the size of bird.)</i></p>
1 HOUR BEFORE MEAL	<p>Check the turkey's temperature. Remember, you're looking for 165°F in the deepest part of the breast.</p>
30-50 MINUTES BEFORE MEAL	<p>Prepare either the Turkey Cider Gravy or the White Wine Gravy 30 minutes before the meal.</p> <p>Remove turkey from oven.</p> <p>Depending on the side dish/dishes you choose, prepare the Baked Orange Ginger Squash and place in the oven. And/or place the previously prepped Creamy Mashed Potato Casserole, Festive Shallot Fruit Stuffing, and/or Corn Casserole in the oven.</p>
ABOUT 10 MINUTES BEFORE MEAL	<p>Take the side dishes out of the oven and prep to serve.</p> <p>Remove Orange Spiced Cranberry Sauce from the fridge and put into a serving dish.</p>
→ MEAL TIME ←	<p>Eat your meal with family and friends — and bask in all the hard-earned praise!</p>
DESSERT TIME	<p>Remove Pumpkin Ice Cream Pie from freezer 20-30 minutes before serving and place in refrigerator.</p> <p>Allow 20 minutes to prepare Pumpkin Party Parfait.</p> <p>Remove Pumpkin Cream Torte from fridge and top with whipped cream and granola before serving.</p> <p>Remove Cinnamon Apple Bread Pudding from fridge and bake for 40-50 minutes. Serve warm.</p>

THANKSGIVING WORD SCRAMBLE

- 1 vemnober _____
- 2 tsfea _____
- 3 gliprimis _____
- 4 idnians _____
- 5 ueytrk _____
- 6 umpknip _____
- 7 relfowaym _____
- 8 tofolabl _____
- 9 enrge esnab _____
- 10 aknht oyu _____
- 11 vrsathe _____
- 12 lasescoer _____
- 13 khginavisgnt _____
- 14 ayogev _____
- 15 fufistgn _____



1. november, 2. feast, 3. pilgrims, 4. indians, 5. turkey, 6. pumpkin,
7. mayflower, 8. football, 9. green beans, 10. thank you, 11. harvest,
12. casserole, 13. thanksgiving, 14. voyage, 15. stuffing

ANSWERS

THANKS AROUND THE WORLD

Here are many ways to say thank you in different languages. See how many you can use in making a greeting card for your family.

Arabic:	shoukran
Czech:	děkujl
Danish:	tak
Dutch:	dank
Esperanto:	dankon
Estonian:	dekūi
Finnish:	kiitos
French:	merci
German:	danke
Greek:	efchariso
Hebrew:	todah
Hungarian:	koszonom
Indonesian:	terima kasih
Italian:	grazie
Japanese:	arigato
Latvian:	paldies
Lithuanian:	tānan
Norwegian:	takk
Polish:	dziekuje
Portuguese:	obrigado
Rumanian:	multumiri
Russian:	spasibo
Serbo-Croatian:	hvala

Spanish:	gracias
Swahili:	asante
Turkish:	tesekkür
Yiddish:	dank



Source: <http://www.teachervision.fen.com/cross-cultural-communication/printable/37313.html>

THANKSGIVING DAY COLORING PAGE



Source: PapJan.com. (2011) <http://www.coloringpages.net/thanksgiving-08.html>