

THANKSGIVING CHECKLIST



Hosting Thanksgiving can be stressful but planning ahead will help make the day run smoothly, the meal more enjoyable, and the event more memorable for everyone!



- Buy your perishables.**
Beat the crowds in grocery stores by heading out before the rush.
- Defrost your turkey.**
The safest way to defrost is in the refrigerator, and in a deep pan to catch all the juices.

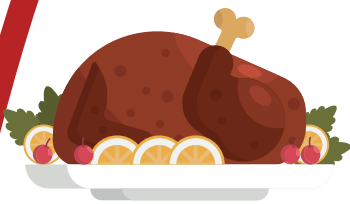


- Clean the House.**
Instead of stressing the morning of Thanksgiving, get it out of the way.
- Peel and dice ingredients.**
Store them in airtight containers in the fridge so that they are ready to use.



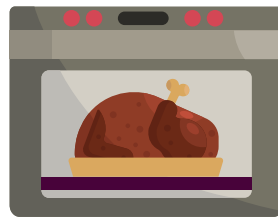
- Bake your desserts.**
Many can be stored at room temperature but refrigerated is best.
- Set the table.**
Start arranging your decorations, chairs and putting out the table settings. This will help you keep organized.

THANKSGIVING DAY



Preheat your oven.

Set your alarm early and get your turkey in the oven as soon as possible.



Prepare your side dishes.

While the turkey cooks, start making your side dishes using your pre-diced ingredients.



Prep the turkey and serve.

Once cooked, let it rest and bring your side dishes to the table while guests enjoy a cocktail.

Warm up your dessert.

As you play Delicious Candies, gently heat up your dessert in a warm oven.



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