THE HOLIDAY GALS

FREE SAMPLER

Hosting Made Easy

THANKSGIVING STARTER PACK

A free taste of our full hosting kit. Two pages that take the guesswork out of Thanksgiving: when to do everything, and exactly how much food to buy.

INSIDE THIS SAMPLER

The Hosting Countdown
A checklist from 3 weeks out to the day after, so nothing sneaks up on you.

How Much to Make
Shopping amounts for 6 to 20 guests, plus turkey thawing and roasting times.

LOVE IT? THERE'S SO MUCH MORE IN THE FULL KIT



Plan It in an Afternoon



Day-Of Game Plan



Decorating Plan



13 Recipes



6 Signature Drinks



Kids' Table

- 3 editable invitations
- Master grocery list
- Seating chart
- Menu & drinks sign
- Budget planner
- Movie lists
- Place cards & food labels
- Potluck sign-up
- Thank-you notes

Get the Full Kit

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HOSTING MADE EASY · PLAN

The Hosting Countdown

Your stress-free plan, from the first invite to the last slice of pie.

3 WEEKS BEFORE

- [ ] Pick your date, time and guest count
- [ ] Decide: you cook it all, or potluck style
- [ ] Send invitations; ask for RSVPs within 1 week
- [ ] Plan your menu and signature drinks
- [ ] Count chairs, plates, glasses and serving dishes

2 WEEKS BEFORE

- [ ] Send the potluck sign-up sheet
- [ ] Ask guests about allergies and food needs
- [ ] Order your turkey (or ham)
- [ ] Split the grocery list into pantry and fresh
- [ ] Plan your table decor and centerpiece

1 WEEK BEFORE

- [ ] Buy pantry items, drinks and paper goods
- [ ] Confirm your final head count
- [ ] Fill in the seating chart
- [ ] Print place cards, menu, labels and drinks sign
- [ ] Deep clean the kitchen and dining area

4 DAYS BEFORE

- [ ] Move a frozen turkey to the fridge to thaw (1 day for every 4–5 lbs)
- [ ] Buy fresh produce, dairy and bread

2 DAYS BEFORE

- [ ] Make the cranberry sauce
- [ ] Bake the pies
- [ ] Chop onions, celery and herbs; store them
- [ ] Chill the drinks and make extra ice

1 DAY BEFORE

- [ ] Set the table and place cards
- [ ] Assemble the casseroles; cover and chill
- [ ] Bake the dinner rolls (or pick them up)
- [ ] Label serving dishes with the food labels
- [ ] Set up the drink station

THANKSGIVING DAY

- [ ] Follow the Day-Of Game Plan
- [ ] Light a candle, breathe, enjoy your people

THE DAY AFTER

- [ ] Send leftovers home with the to-go labels
- [ ] Mail or text your thank-you notes
- [ ] Write down what worked for next year

NOTES

HOSTING MADE EASY · PLAN

How Much to Make

Find your guest count and shop with confidence, with a little extra for leftovers.

DISH	6 GUESTS	8 GUESTS	12 GUESTS	16 GUESTS	20 GUESTS	MINE
MAINS						
Turkey 1½ lb per guest, whole bird	9 lb	12 lb	18 lb	24 lb	Two 15 lb	
Ham, with turkey ½ lb per guest, bone-in	3 lb	4 lb	6 lb	8 lb	10 lb	
Gravy ⅓ cup per guest	2 cups	3 cups	4 cups	5½ cups	7 cups	
APPETIZERS & SIDES						
Cheese board 2 oz cheese per guest	¾ lb	1 lb	1½ lb	2 lb	2½ lb	
Salad greens 1¼ oz per guest	8 oz	10 oz	15 oz	20 oz	25 oz	
Mashed potatoes ½ lb raw potatoes per guest	3 lb	4 lb	6 lb	8 lb	10 lb	
Stuffing ¾ cup per guest	4½ cups	6 cups	9 cups	12 cups	15 cups	
Green beans ¼ lb per guest	1½ lb	2 lb	3 lb	4 lb	5 lb	
Sweet potatoes ⅓ lb per guest	2 lb	3 lb	4 lb	5½ lb	7 lb	
Cranberries 12 oz bag makes about 2¼ cups	1 bag	1 bag	2 bags	2 bags	3 bags	
Dinner rolls 2 per guest	12	16	24	32	40	
DESSERTS & DRINKS						
Pies 1 pie for every 5 guests	2	2	3	4	4	
Drinks 3 per guest; 1 pitcher = 8	18	24	36	48	60	
Ice 1½ lb per guest	9 lb	12 lb	18 lb	24 lb	30 lb	

TURKEY TIMING unstuffed · done at 165°F

Size	Thaw in fridge	Roast at 325°F
8–12 lb	2–3 days	2¾–3 hrs
12–14 lb	3–4 days	3–3¾ hrs
14–18 lb	4 days	3¾–4¼ hrs
18–20 lb	4–5 days	4¼–4½ hrs
20–24 lb	5–6 days	4½–5 hrs

EASY MATH RULES

- Kids under 10 count as half a guest.
- Serving ham too? Use 1 lb turkey per guest.
- Kit recipes serve 10–12. Double for 20.
- Over 20 lb? Roast two smaller birds.