

# Ask the Closet Lady®



Ellyn Gellar-Elstein

**Q:** Dear Closet Lady,

I am having 20 people for Thanksgiving Dinner! I need suggestions so that everything comes out hot at the same time.

**A:** Hi Cindy,

Holiday dinners with lots of guests are always a big undertaking and requires planning. Begin creating your menu. Next would be the grocery list and shopping. After shopping, prepare the items that can be made and frozen ahead of time. Don't forget to label the items and check them off the menu list. Now mark your menu with the date you will make other items. Clean out your fridge so you have space to see everything.

A few days prior to the big event, fill in your menu with times to put items in the oven, set tables, and prepare an area for desserts.

Wake up early the day of, check your list and start cooking. Have a wonderful Thanksgiving!

*The Closet Lady®*

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**CLOSETMAID**

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