

EDWARDS MEATS
EST. 1962

Your Thanksgiving Planning Checklist

A simple timeline to help you stay ahead of the holiday rush.

3-4 WEEKS BEFORE THANKSGIVING

Make Your Thanksgiving Game Plan.

- ☐ Decide how many people you're hosting.
- ☐ Choose your centerpiece: fresh turkey, smoked turkey, prime rib, ham, or a combination.
- ☐ Estimate how much meat you'll need.
- ☐ Think about your favorite sides and desserts.
- ☐ Place your holiday order with Edwards Meats.



Thanksgiving orders
begin November 1,
and popular holiday favorites
can sell out!

1-2 WEEKS BEFORE THANKSGIVING

Get the Details Organized.

- ☐ Confirm your guest count.
- ☐ Review your menu and shopping list.
- ☐ Make sure you have roasting pans, serving dishes, and enough refrigerator space.
- ☐ Plan any dishes you can prepare ahead of time.
- ☐ Confirm your holiday pickup arrangements.



If you're preparing a fresh turkey,
this is also a good time to decide
how you'll season and roast it.

The Days BEFORE THANKSGIVING

Start Getting Ahead.

- ☐ Pick up holiday items according to your scheduled pickup time.
- ☐ Prepare dishes that can safely be made in advance.
- ☐ Set the table or organize serving dishes.
- ☐ Review cooking and reheating instructions.
- ☐ Double-check that you have everything for the big day.



Fresh, Never Frozen!

Edwards Meats turkeys are always fresh, never frozen. Make room in your refrigerator before pickup, and keep your turkey refrigerated at 40°F or below until you're ready to prepare it.

THANKSGIVING DAY

Enjoy the Celebration!

- ☐ Give yourself plenty of time to prepare the main course, warm your sides, and gather everyone around the table.
- ☐ Cook fresh turkey to an internal temperature of 165°F, checking the thickest part of the breast and the innermost part of the thigh and wing with a food thermometer.
- ☐ Follow specific preparation instructions for other meats and prepared foods.
- ☐ Relax, enjoy, and make memories!



A memorable Thanksgiving
doesn't require everything to be perfect.
The best moments happen around
the table with the people you love.