

THE CHIC GIRL'S  
GUIDE TO  
*thanksgiving*



# 52 TIPS & TRICKS FOR PLANNING A CHIC THANKSGIVING WITH YOUR SANITY AND YOUR MAKEUP STILL INTACT

Make  
a To Do  
List



Pack  
Multiple  
Scarves



I've been a professional party planner for 10 years, but I've been helping set tables and fold napkins for as long as I can remember. This is a great bunch of ideas... We're talking 25 years of entertaining experience combined with the wisdom of all The Chic editors in one amazing list! From what to wear, to what to serve, here is our best advice for making it through turkey day with your sanity still intact!

~Rachel

- 1 For those of you traveling**, consider flying the morning of Thanksgiving, you'll get there by dinner and avoid the long lines at the airport.
- 2 Pack multiple scarves** when preparing for a weekend away. It changes up your outfit in a minute and helps you avoid over-packing.
- 3 Make a timeline** of To-Do's a week beforehand so you're not scrambling to finish up your errands the day before.
- 4 Plan your menu** well in advance and be sure to ask guests about any dietary restrictions.
- 5 Bring a light jacket** so you'll be ready for the last minute family football game, or coffee on the porch.

Create  
Your Own  
Photobooth



Set the  
Table the  
Day Before



Try a Bold  
Berry Lip

**6 Don't get as stuffed** as the turkey! Fill your plate with salad and vegetables **FIRST** and then add in the rest. You're less likely to overload on starches if you don't have the room for them.

**7 Start your morning** with hot water and lemon before diving into coffee and morning mimosas!

**8 Set your table** the day before. That way you're not scrambling around at the last minute.

**9 Clean out your fridge** a couple days before to make room for all the food and groceries.

**10 If you're hosting** focus on the main dish and let your guests bring sides/desserts. It will lessen your workload and give you more time to enjoy family and friends.

**11 Never seem to get any pictures** of your family and friends during the holidays? Create a simple photo booth with fun customized props to motivate everyone to be playful and document the day.

**12 Speaking of pictures**, make sure you look good in them by using a lip tint in a bold, berry color that will last all day so you don't have to reapply.

**13 Important temperatures** to remember when cooking your turkey: cook thighs to 175-180 degrees and breast to 160-165 degrees F.

**14 While you're at it**, Make sure your thermometer is calibrated. Boil a pot of water and confirm that reads as 212 degrees F.



When in Doubt,  
Dress Up!



A Clean  
Oven is a  
Happy Oven

- 25 Consider adding** a bit of a seasonal decor to your bathroom. It's often overlooked, but a little centerpiece in the powder room is such a nice touch.
- 26 Everyone loves homemade**, but there are only 24 hours in a day. There's nothing wrong with buying some of your food or desserts.
- 27 Make a literal "family tree"** using a potted plant. Print out pics/notes of thanks to attach and put it on display.
- 28 Keep the dogs** from barking... Pop in a pair of shoe insoles to keep feet comfortable while hosting.
- 29 Stop what you're doing** right now and go sharpen your kitchen knives! You'll thank us later.
- 30 Break out the kids** old "hand turkey crafts," string them together as a garland, and hang them on your mantle as a fun DIY Thanksgiving decoration.
- 31 A clean oven** is a happy oven. Also it will actually cook at accurate temperatures.
- 32 Troubleshoot in advance** by having club soda available in case of any spills or accidents.
- 33 Not sure what to wear?** Consider one of our Chic mottos, When in Doubt, Dress Up!
- 34 Occupy older kids** with a digital scavenger hunt! Create a list of creative things to hunt for ("Your favorite dessert" or "A Long Lost Relative" "Grandma and Grandpa") and send them out in teams to collect images using their camera phones. Showing off the images is a great conversation starter between the older and younger generation.

- 35 Make it easy** for guest to help you clean up afterwards. Have trash bins ready, have recycling bins labeled, and make sure your sink is empty of dirty pots and pans before dinner.
- 36 Does the turkey take** up all the oven space? Look for our SlowCooker stuffing recipe on the site this month.
- 37 Surprise your neighbors**, friends or coworkers with a little love. Give them a special baked good, pumpkin spice latte from starbucks or a simple "I'm thankful for you!" note.
- 38 Keep kids entertained** by having a stock of children-friendly dvd's on hand.
- 39 Don't starve** or fast day-of. Eat small meals and snacks throughout the day so you won't gorge on dinner.
- 40 Thanksgiving is the perfect** day to do a Secret Santa drawing. Write down all your guest's names on pieces of paper and have everyone select one.
- 41 Use disposable roasting** pans and baking pans to lessen dirty dishes. Better yet, line everything with foil for an easy clean up!
- 42 Wear bold prints!** If the gravy spills or flour splatters it won't be as obvious!
- 43 If you're concerned** about guests not having much to talk about, break out a stack of interactive games for them to play like Taboo and Scattegories.
- 44 Don't forget to ask** for help from family members with the little things like setting the table and filling glasses with ice.
- 45 Set up a bar cart** where guests can serve themselves. Check out recipes on the site for a signature drink inspiration!



Consider  
Serving a  
Signature  
Drink



Re-Organize  
Your Pantry



The Best  
Memories are  
Filled with  
Imperfections

- 46 Spruce up your front** entry to set a festive tone and make guests feel welcome.
- 47 Re-organize your pantry** and spice cabinet a few weeks before to make room for holiday cooking staples.
- 48 While cooking**, have others taste for you. You'll get sick of sampling all the food and might not have much of an appetite by the time dinner rolls around. There's nothing worse than not being able to eat the food you worked so hard on.
- 49 Fill the sink with soapy water** so you can soak small dishes as guests are leaving.
- 50 Thanksgiving dinner is** not the night to try out new recipes. It's best to stick to tried and true recipes you know will be a success.
- 51 It's ok** to put your guests to work! Accept help from others. Ask for help when you need it.
- 52 Please remember**, at the end of it all, this holiday is an opportunity to come together as friends and family and celebrate our blessings. So if you burn the yams or your centerpiece looks bedraggled, just let it go. Some of the best memories are filled with imperfections!

We hope you enjoyed our  
Thanksgiving guide!  
Please consider sharing it with  
your chic friends! xo, Rachel