

Denton Family Thanksgiving on a Budget



Table of Contents

Table of Contents	iii
Introduction.....	v
Building Your Meal	7
Budget recipes for Thanksgiving.....	9
Oven Roasted Turkey	9
Stuffing	10
Sweet potato casserole	11
Mashed potatoes.....	12
Pumpkin Pie.....	13
Pecan pie	14
Green Bean Casserole	15
Kroger Grocery list:	3
Decorations	5
Outside appearance	7
Inside appearance.....	7
Table set up.....	8
Invitations	8
Budget.....	9
Formal Dinner setting	9
Setting the Stage	9
Silverware & Napkins.....	9
Drinks.....	10
Table Talk	13
Topics to talks about at the Thanksgiving Table	15
How everyone is doing lately	15
Current events	15
Schooling	15
Work	16
Sports	16
Jokes.....	16
Games	17
Different Games to Play (or watch) with the Family.....	19
Football	19

Baseball.....	19
Card Games.....	19
Board Games.....	19

Introduction

This instruction manual is designed to help you and your family pull-off a perfect Thanksgiving this year with the least effort on your part. We did all of the planning for you already. From the meal to the table setting and even the games to play in good and bad weather.

Building Your Meal



Budget recipes for Thanksgiving

Oven Roasted Turkey

Turkey (15 lbs)

2 tbs butter

Salt

Pepper

Dried rubbed sage

Dried leaf thyme

Water

Aluminum foil

Heat oven to 425°.

Rinse turkey with cold water and pat dry. Place on a rack in a roasting pan. Rub all over with butter. Sprinkle all over and in the cavity with salt and pepper. Sprinkle lightly with dried sage and thyme. With twine, secure the wings close to the body and secure the legs together. Pour about 1/2 inch of water into the bottom of the roasting pan.

Roast for 15 minutes, then reduce the oven heat to 325°.

Cover the turkey with foil and roast for about 3 1/2 to 4 1/2 hours longer, until a meat thermometer or oven probe registers 175° to 180° in the inner part of a thigh (not touching bone) or about 165° in the thickest part of the breast. If stuffed, the turkey stuffing must reach at least 165° in the center. Remove the foil about 30 minutes before the turkey is done.



Stuffing

Cornbread mix

8 slices sandwich bread

4 eggs

1 med. onion

1/2 cup chopped celery

1 to 2 tsp. poultry seasoning

1/2 tsp. black pepper

2 cans cream of chicken soup

2 tbs. butter

Leave 8 slices of bread out over night. Toast and cube these 8 slices.

Bake cornbread according to instructions on box

Grease slow cooker. Crumble cornbread into a large mixing bowl. Add all ingredients except the butter. Pour dressing mixture into the slow cooker and dot with butter. Cook on HIGH for 2 hours or on low 3 1/2 to 4 1/2 hours.



Sweet potato casserole

2 eggs

1 cup granulated sugar

3/4 cup butter, softened

1/2 cup milk

1 tsp vanilla

3 cups cooked mashed sweet potatoes

Topping

1/2 cup brown sugar

1/3 cup flour

2 tbs butter, softened

1/2 cup chopped pecans

Beat eggs, granulated sugar, and 3/4 cup butter. Add milk and vanilla. Combine with the mashed sweet potatoes; spoon into a greased 2-quart casserole. Combine brown sugar, flour, 2 tablespoons softened butter, and pecans, mixing until crumbly; sprinkle over sweet potatoes. Bake at 350° for 45 minutes.



Mashed potatoes

2 1/2 pounds potatoes

1/4 cup milk

1/4 cup butter

3/4 tsp salt

1/4 tsp freshly ground black pepper

Cut potatoes into 1-inch chunks. Place potatoes in a 4-quart saucepan or Dutch oven; bring to a boil over medium heat. Reduce heat to low, cover, and simmer for 20 minutes, or until potatoes are tender.

Drain potatoes thoroughly. For the smoothest potatoes, you can put the potatoes through a ricer at this point. Transfer to a large bowl. Add remaining ingredients to the bowl.

With an electric hand-held mixer, beat potato mixture until light and creamy. Mashed potato recipe serves 4 to 6.



Pumpkin Pie

1 Dream Whip

1 cup canned pumpkin

2/3 cup milk

1 pkg. vanilla instant pudding

1/4 to 1/2 tsp. nutmeg

1/4 to 1/2 tsp. ginger

1/4 to 1/2 tsp. cinnamon

1 baked pie shell

You can use 3/4 tsp. pumpkin pie spice instead of nutmeg, ginger and cinnamon. Prepare Dream Whip as directed on envelope. Set aside 1 cup for garnish. To remaining 1 cup Dream Whip, add pumpkin, milk, pudding and spices. Mix slowly with beater, just until blended, 1 minute. Pour into pie shell. Chill at least two hours. Garnish with topping.



Pecan pie

3 eggs, slightly beaten

1 cup light corn syrup

1 cup sugar

2 tbs. butter, melted

1 tsp. vanilla

1 1/2 cup pecan halves

1 unbaked (9") pie shell

In large bowl stir first 5 ingredients until well blended. Stir in pecans. Pour into pie shell. Bake in a 350-degree oven for 50-55 minutes or until knife inserted halfway between center and edge comes out clean. Cool. Serves 8.



Green Bean Casserole

1 can cream of mushroom soup

1/2 soup can evaporated milk (or sour cream)

3 (16 oz.) can French style green beans, drained

1 can French fried onion rings

Mix soup and milk (or sour cream) in large casserole; add green beans and mix well. Add salt and pepper to taste. Bake at 350 degrees for 30 minutes; sprinkle French fried onions over top. Bake 5 minutes longer.



Kroger Grocery list:

○ Turkey (15 lbs)	\$15.00
○ 1 loaf Kroger sandwich bread	\$0.88
○ 1 box of Kroger butter (2 cups)	\$2.78
○ Kroger 2% milk (half gallon)	\$1.99
○ 9 Kroger eggs	\$1.95
○ 1 can Kroger cranberry sauce	\$1.19
○ 1 can Kroger evaporated milk	\$0.97
○ 3 cans Kroger French style green beans	\$2.19
○ 1 can French dried onions	\$1.59
○ 2 cans Kroger cream of chicken soup	\$1.78
○ 1 can Kroger pumpkin	\$1.89
○ 1 can Kroger cream of mushroom soup	\$0.64
○ 1 medium onion	\$0.80
○ 2.5 lbs potatoes	\$2.50
○ Celery	\$1.47
○ 1 large can sweet potatoes	\$2.65
○ Aunt Jemima cornbread mix	\$1.59
○ Large bag Kroger chopped pecans	\$8.89
○ Kroger vanilla	\$1.07
○ Kroger sugar	\$2.39
○ Kroger brown sugar	\$1.99
○ Kroger light corn syrup	\$1.99
○ Kroger flour	\$1.82
○ Salt	\$0.63
○ Kroger black pepper	\$1.00
○ Kroger ground sage	\$1.00
○ Kroger Dry thyme	\$2.69
○ Kroger poultry seasoning	\$1.00
○ Kroger ground nutmeg	\$1.00
○ Kroger ground ginger	\$3.29
○ Kroger ground cinnamon	\$1.00
○ 2 unbaked pie shell (9")	\$2.78
○ Kroger whipped topping (small)	\$1.06
○ 1 Kroger vanilla instant pudding pkg.	\$0.55
Total	\$66.38

Decorations



Outside appearance

Fall is here, and you can never go wrong using colorful mums at Thanksgiving to decorate your porch. Depending on where you live, integrate other bright flowers as well and a few pumpkins to enhance your fall decorations! You can also put fall wreaths on your door.



Inside appearance

When you are on a tight budget less can always be more. Mini arrangements of any kind can bring out the inside of your home to your guest. Having a fresh fall scent is also very homey décor. Candles and scented pine cones are a great way to start!



Table set up

Center pieces are a great way to spice up your table for feasting. When having a very decorative thanksgiving buying thanksgiving paper plates, napkins, and table clothes are very festive. They are fun and they make for a very easy clean up, which is always great! Setting the table can be fun when doing it the right way! Empress your guest with theses step by step instructions.



Invitations

Having a big thanksgiving dinner with family and friends is always wonderful. That is what it is always all about, and making sure everybody is with you is another story. Sending out invitations is a good way to make sure everybody is coming. Paper invites are a good concrete way and by using the phone and email is a good suggestion too. Since the social networking is the new sensation, sending out an event to family and friends by using facebook, twitter, and etc is also a good idea.

Budget

Item	Qty	Price
Sun flower wreath	1	\$9.97
Classic pumpkins & leaves center piece	3	\$4.97
Table cloth	1	\$1.97
Banquet plates	4	\$1.97
Luncheon plates	4	\$1.97
Dinner napkins	2	1.97
Beverage napkins	2	\$1.97

Thanksgiving cards	2	\$4.00
Cinnamon & spice candle	1	\$4.96
Chrysanthemums small	5	\$6.25
Glass dish for center pieces	2	\$3.47
Great value assorted cutlery	1	\$2.68
Total	28	79.32

This is a party of 16

Formal Dinner setting

Setting the Stage

- **Spacing:** When setting a dinner table, place settings should be evenly spaced and flatware should be balanced.
- **Start with Plates:** Start by setting out dinner plates. Make sure plates are far enough apart to provide guests sufficient elbowroom—about 2 feet apart from plate center to plate center.
- **Let Plates be Your Guide:** Once your plates are set, you can use them to balance the rest of your place settings. Cups and glasses go on the right side of the plate, butter and salad plates to the left.

Silverware & Napkins

- **Basic Placement:** Place silverware in the order of its use, from the outside in, first course to main course. To simplify the setting, don't put out utensils that won't be used.

- **Forks, Spoons & Knives:** Forks should be placed to the left of the plate, knives and spoons to the right. The only exception to this rule is a small cocktail fork, which goes on the outermost right side of the plate.

Tip: Place knives with their cutting edge towards the plate, and make sure all of the utensil handles line up. If possible, remove the used utensils after each course.

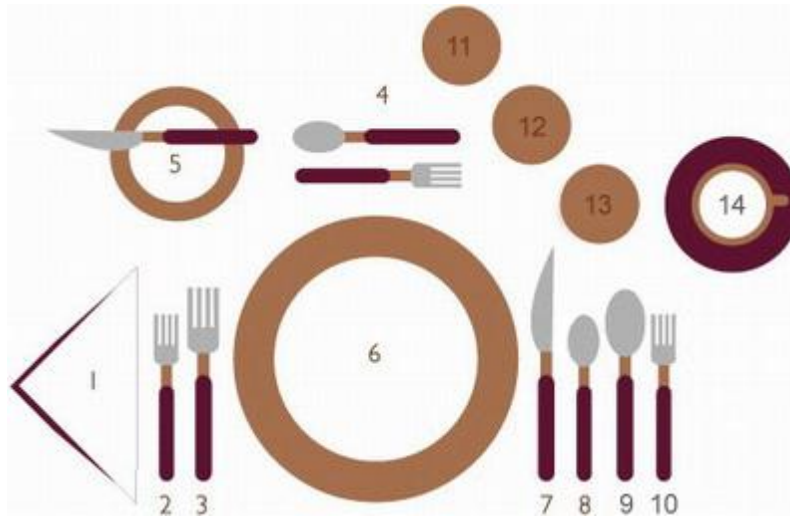
- **Napkins:** All napkins should be cloth and go to the left of the forks. [Use a decorative napkin fold as an added touch.](#)
- **Butter Plate & Spreader:** When serving bread, place a butter plate above the forks to the left of the plate and include a butter knife or spreader.
- **Dessert Silverware:** If you serve dessert, the silverware should be placed above the plate with the fork handle to the left and the spoon or knife handle to the right (the cutting edge should face down). You can also just bring out dessert silverware with the dessert.
- **Special Touches:** Dress up your place settings with napkin rings, or [try making a personalized place card for each guest.](#)

Drinks

- **Glass Placement:** Glasses should be placed above the knives in a straight row, slanting downward from the upper left, going from biggest to smallest. Make sure smaller glasses aren't hidden behind larger ones. An example of a proper arrangement would be a water goblet in back, wine glass, then a dessert glass closest to your guest.
- **Coffee Cup & Saucer:** If you plan to serve coffee with the meal, place the cup and saucer to the right of the setting, with the coffee spoon on the right side of the saucer. Otherwise, bring the coffee out with dessert.

Tip: While a formal table setting is impressive, you'll certainly have your share of dirty dishes. Use Cascade Complete Pacs to easily clean your dirty dishes and silverware to a shine—no rinsing required.

Use the diagram below as your guide when arranging your formal place settings:



1. Napkin
2. Salad fork
3. Dinner fork
4. Dessert fork & spoon
5. Bread and butter plate with spreader
6. Dinner plate
7. Dinner knife
8. Teaspoon
9. Soup spoon
10. Cocktail fork
11. Water glass
12. Wine glass (red wine)
13. Wine glass (white wine)
14. Coffee cup and saucer

Table Talk



Topics to talk about at the Thanksgiving Table

How everyone is doing lately

One of the best things to do at a dinner table besides eat is talk about how everyone in the family is currently doing. (Example: “How are you doing John, is your broken arm doing well?”, or “how is jimmy doing did he get into the school basketball team”)



Current events

Current events will always be an interesting topic to talk about whether it has to do with what is currently happening in the world, country, or locally and everyone’s opinions toward these events. (Example: “Hey Bob did you hear about them Occupy Wall Street Protests”, “Jill you and your kids want to go to the Texas State Fair with me and my kids?” “Did ya’ll hear about the alligator found in the Sewers in town?”)

Schooling

You can also talk about how school is going if someone in the family is going whether it’s middle school, high school, or college. Example (“So Timmy how is school going still having problems with Pre Cal?” or “Uncle Jim did you finally get your GED how’s that going.”)

Work

Another fail proof talking topic is how work is going or things that have happen while working. (Example: “So I was at work last week and the bosses slipped and fell... laughed our butts off!!! When he left...” or “I was working and Tim fell asleep and spilled hot coffee all over himself and screamed so loud!”)



Sports

Sports has always been a popular table talk for as long as they have existed, and can really get things going if your family really like a certain sport or team.

(Example: “How about them Texas Rangers they almost they put up a good fight this year for the World Champs, Still lost though....”)

Jokes

Jokes are the best way to keep things going if the table talk gets slow, but they can also just be for a good laugh and to keep things light hearted. (Example: “Why did the chicken cross the road...To get to the other side!” or “Why is 6 afraid of 7...because 7 Ate 9!”)



Games



Different Games to Play (or watch) with the Family

Football

Football goes with Thanksgiving like turkey. One of the best ways to bring everyone together is to sit down and watch the Dallas Cowboys play after dinner.

You can also get the family together and go outside and play a game of touch football in the front yard. There is nothing better on Thanksgiving than food and football.



Baseball

Another great game is the American pastime, baseball. It is a great game to play with the family and kids love it. You can all pack up your gloves and bats and play at a nearby park. Although there won't be any games on TV to watch you can support the Texas Rangers at heart.

Card Games

If the weather is bad, you cannot always go outside and get a game of football in, but another great idea is card games. Many families love to play games like Texas Hold 'em, Uno, or Skip-Bo

Board Games

A great way to get the kids involved in the family fun is to play some board games. There are many great games that the adults can play or that can be played together.

Some examples of adult board games: Scatagories, Quelf, Scrabble, or Taboo

Some examples of games that everyone can play: Apples to Apples, Trouble, or Life



Index

- Baseball, 19
- Board Games, 19
- Budget, 1, iii, 9
- Building Your Meal, 7
- Card Games, 19
- Current events, 15
- Decorations, 5
- Drinks, iii, 10
- Football, 19
- Formal Dinner setting, 9
- Green Bean Casserole, iii, 15
- Grocery, iii, 3
- How everyone is doing lately, 15
- Inside appearance, iii, 7
- Introduction, iii, v
- Invitations, iii, 8
- Jokes, 16
- Mashed potatoes, iii, 12
- Outside appearance, iii, 7
- Oven Roasted Turkey, iii, 9
- Pecan pie, iii, 14
- Pumpkin Pie, iii, 13
- Schooling, 15
- Setting the Stage, iii, 9
- Silverware & Napkins, iii, 9
- Sports, 16
- Stuffing, iii, 10
- Sweet potato casserole, iii, 11
- Table set up, iii, 8
- Table Talk, 13
- Work, 16