

## Part 1: Create your guest list

When people plan their Thanksgiving dinners, they begin with their guest list. The number of people coming to Thanksgiving determines how the dinner is planned in a many ways:

- the size of the Turkey you buy
- how much the dinner will cost you overall
- how many dishes and utensils you need

Write a list of everyone coming to your Thanksgiving dinner. **You do not need to fill up all of the lines.** Do not add extra lines, or you will run out of money having to buy food for that many people!

### My Guest List

Family	Friends
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

# Resource for Parts 2-3

Chart from [GoodHousekeeping.com](http://GoodHousekeeping.com)

## SMART CHART

# How Much Do I Need?

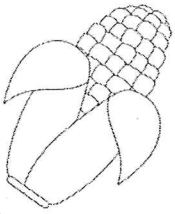
Cooking for a crowd can be complicated—the prep takes longer and there are more (and bigger) pots to watch. But first comes the essential step: doing the math. As in, you know how much stuffing to make for eight people, but how much for 20? Solution: our at-a-glance guidelines for 11 Thanksgiving basics, showing the minimum amount you'll need to buy whether you're entertaining eight or 24 or various numbers in between.

DISH	8 SERVINGS	10 SERVINGS	12 SERVINGS	16 SERVINGS	20 SERVINGS	24 SERVINGS
Turkey	8 lbs.	10 lbs.	12 lbs.	16 lbs.	20 lbs.	24 lbs.
Stuffing (dry mix)	8 oz.	10 oz.	12 oz.	16 oz.	20 oz.	24 oz.
Potatoes	3 lbs. (6 lg.)	3½ lbs. (7 lg.)	4½ lbs. (9 lg.)	6 lbs. (12 lg.)	7½ lbs. (15 lg.)	9 lbs. (18 lg.)
Butternut squash	3½ lbs. (2 sm.)	4 lbs. (2 med.)	5 lbs. (2 lg.)	6¾ lbs. (3 med.)	8 lbs. (4 med.)	10 lbs. (4 lg.)
Brussels sprouts	2 (10-oz.) containers	3 (10-oz.) containers	3 (10-oz.) containers	4 (10-oz.) containers	5 (10-oz.) containers	6 (10-oz.) containers
Green beans	2 lbs.	2½ lbs.	3 lbs.	4 lbs.	5 lbs.	6 lbs.
Sweet potatoes	3 lbs. (3 lg.)	3¾ lbs. (4 lg.)	4½ lbs. (5 lg.)	6 lbs. (6 lg.)	7½ lbs. (8 lg.)	9 lbs. (9 lg.)
Pearl onions	2 (10-oz.) containers	2 (10-oz.) containers	3 (10-oz.) containers	3 (10-oz.) containers	4 (10-oz.) containers	4 (10-oz.) containers
Cranberry sauce (canned)	2 (16-oz.) cans	2 (16-oz.) cans	3 (16-oz.) cans	3 (16-oz.) cans	4 (16-oz.) cans	4 (16-oz.) cans
Creamed spinach (frozen)	3 (10-oz.) pkgs.	4 (10-oz.) pkgs.	4 (10-oz.) pkgs.	6 (10-oz.) pkgs.	8 (10-oz.) pkgs.	8 (10-oz.) pkgs.
Pie	1 to 2 (9" to 9½") pies	2 (9" to 9½") pies	2 (9" to 9½") pies	2 to 3 (9" to 9½") pies	3 (9" to 9½") pies	3 to 4 (9" to 9½") pies

# Resource for Parts 2-3

## Food Shopping List

<u>Item</u>	<u>Amount Needed</u>	<u>Price (each)</u>	<u>Total Price</u>
Total Cost →			



## Part 2: Decide what size turkey to buy.

The goal of a successful Thanksgiving dinner is to have the perfect amount of food for your guests. Keep track of each food item you need to buy on your shopping list resource.

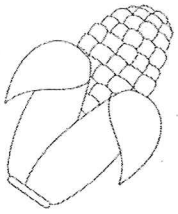
1. What are some effects if you don't buy enough food for your Thanksgiving dinner?

2. What are some effects if you buy too much food for your Thanksgiving dinner?

Use the **Smart Chart resource** to figure out how much many pounds of Turkey you need. Use your **grocery store ad** to figure out the price per pound. Do the work on this page, then add your calculations to your **shopping list resource**.

<u>Item</u>	<u>Amount (lbs.) Needed</u>	<u>Price (each lb.)</u>	<u>Total Price</u>
<b>Turkey</b>			





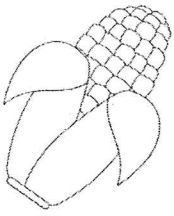
## Part 2: Analyze Turkey Cost Data

Use the Smart Chart to create a graph showing how the number of people attending (servings) relates to the cost of the turkey.

Number of People/Servings (x)	Cost (y)
8	
10	
12	
16	
20	
24	

On another page, create a graph using the data we collected in our table.

How much does the price of the turkey increase for each person you invite?



## Part 3: Finish your grocery list.

Take a few minutes to look through your grocery store ad. Do you see any food that you like to eat at Thanksgiving? Look for food that is listed on your **Smart Chart resource**.

Choose at least six food items you will need for your Thanksgiving dinner. Use the Smart Chart resource to decide how many of each item you will need to buy. Remember that **8 servings will feed 8 people**, and so on. Add your calculations to your **shopping list resource**.

### Example



<u>Item</u>	<u>Amount Needed</u>	<u>Price (each)</u>	<u>Total Price</u>
Turkey	10 lb.	\$1.99 x 10 lb.	\$19.90
Pumpkin Pie	2 pies	\$2.99 x 2	\$5.98
Potatoes	1 (5 lb.) bag	\$0.97x1	\$0.97

↖ I only need 3 ½ lb. of potatoes, so one of these 5 lb. bags will be enough.

# Grocery List Example

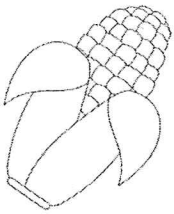
Item	Amount Needed	Price (each)	Total Price
Turkey	8 lb.	\$2.99/lb.	$\$2.99 \times 8 =$ \$23.92
Stuffing	8 oz. (2- 6 oz. boxes)	\$1.29 each	$\$1.29 \times 2 =$ \$2.58
Potatoes	3 lb.	\$0.25/lb.	$\$0.25 \times 3 =$ \$0.75
Squash	3 ½ lb.	\$1/lb.	$\$1 \times 3.5 =$ \$3.50
Brussels Sprouts	2 – 10 oz. containers	\$1.20	$\$1.20 \times 2 =$ \$2.40
Green Beans	2 lbs.	\$0.59/lb.	$\$0.60 \times 2 =$ \$1.20
Sweet Potatoes	3 lbs.	\$0.85/lb.	$\$0.85 \times 3 =$ \$2.55
Cranberry Sauce	2 – 16 oz. cans	\$0.50	\$1
Spinach	3 - 10 oz. containers	\$2	$\$2 \times 3 =$ \$6
Pie	2	\$4.50	$\$4.50 \times 2 =$ \$9
Pearl Onions	2 – 10 oz. containers	unknown	About \$2?
Total Cost →			About \$55

*Resource for Part 4*

# Supply Ledger - \$150 budget

<u>Item</u>	<u>Amount Needed</u>	<u>Price (each)</u>	<u>Total Price</u>	<u>Amount Left</u>
				\$150.00
Money Left Over →				





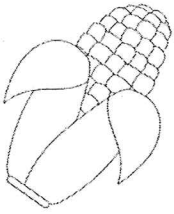
## Part 4: Purchase supplies

Let's assume that this is your first time serving Thanksgiving dinner. You don't even have utensils or plates yet! You only have a \$150 budget to purchase everything you need, so spend it wisely! *All prices include tax.*

You must purchase:

- ✓ Enough utensils, cups, and plates for each person
- ✓ A serving dish for each food item you are serving

<b>Essential Supplies</b>		<b>Thanksgiving napkins (paper) - 100</b>	<b>\$6.50</b>
<b>8 Sets of Utensils (Spoons, Forks, Knives)</b>	<b>\$18.50</b>	<b>Thanksgiving napkins (cloth) - 8</b>	<b>\$16.40</b>
<b>8 Glass Cups</b>	<b>\$14.99</b>	<b>Fun Additions</b>	
<b>8 Plates</b>	<b>\$31.99</b>	<b>Thanksgiving turkey decorations</b>	<b>\$10.50</b>
<b>Turkey Serving Dish- Large</b>	<b>\$25.45</b>	<b>Thanksgiving tablecloth</b>	<b>\$5.19</b>
<b>Large Serving Bowl</b>	<b>\$16.21</b>	<b>Music Player</b>	<b>\$89.99</b>
<b>Medium Serving Bowl</b>	<b>\$8.41</b>	<b>Pin the Tail on the Turkey Game</b>	<b>\$12.50</b>
<b>Serving Spoons (3)</b>	<b>\$6.12</b>	<b>Board Game to play after dinner</b>	<b>\$19.99</b>



## Part 5: Create a Seating Arrangement

Decide where your guests will sit in your house (or future dream house).

What size tables will you use?

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How many people can sit at each table?

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How will you distribute the food?

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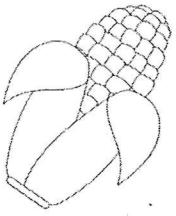
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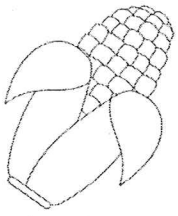
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## Part 5: Create a Seating Arrangement

Create a seating chart for your guests, using the information from your last page.



## Part 5: Create a Seating Arrangement

Label the seating chart with each guest's name. Plan the seating carefully so that everyone that sits together will get along!

