

Time Saving Tips

Call or visit a Wal-Mart or a grocery store along your route to see if they sell full-course Thanksgiving Day dinners that you can pick up and take with you. Some restaurants may also offer this service. However the store or restaurant may require your order be placed at least **two or three days before** Thanksgiving. Unless you are assigned to a specific route, it may be impossible to know with any degree of certainty where you will be in two or three days time.

Consider buying rotisserie chicken as a substitution for turkey. Place the **unopened** container with the chicken in a heat bag or a cooler with a hot water bottle to help keep the chicken hot. Or you can remove the chicken from its store container and place it in a crock pot to help keep it hot. Always be aware of the time you bought the chicken. Stores usually keep their rotisserie chickens at or above **140 degrees Fahrenheit**. Once the chicken's temperature drops below 140, you should eat it **within three to four hours**. Or you could freeze it or chill it to below 40 degrees.

Use your hot pot to make instant mashed potatoes, instead of washing, peeling and dicing potatoes and then boiling them. Buy sides to go with your crock pot turkey such as macaroni and cheese, mashed potatoes, gravy, fruit salad, mixed vegetables, or brussels spouts from the deli at your favorite store.