



#GatherForGood

Family Dinner Party November 2018

PLANNING GUIDE

At Raddish, we believe the kitchen is the heart of the home. This November, join Raddish families across the country to **Gather for Good!** Host a **Gather for Good** dinner with friends and loved ones to help Habitat for Humanity ensure children and their families have decent housing, a happy home and a kitchen filled with love and laughter. For downloading this guide, Raddish will donate \$1 to Habitat for Humanity. *

How it Works

1. PLAN

- Schedule a date to host your party anytime in November.
- Print out and complete invitations (included).
- Invite friends and family to attend your **Gather for Good** dinner to cook and eat together!

2. PREP

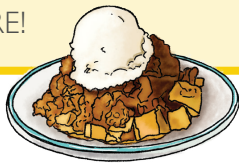
- Shop for recipe ingredients and other items.
- (Optional) Make the Kale Salad, Turkey Cheese Ball, and Cranberry Sauce before your guests arrive.
- Decorate your table! Cut out and color the **Gather for Good** table cards (included) to introduce your guests to Habitat for Humanity.

WANT TO DO EVEN MORE?

Join Raddish in fundraising for Habitat for Humanity. Set a personal fundraising goal for your **Gather for Good** dinner. Ask your friends and family to donate to your goal in advance by using the alternative invitation design.

3. HOST

- Divide guests into 3 groups, mixing families and ages!
- Assign a recipe to each group. Enjoy cooking together!
- While you cook, play a Gratitude Game (included) or answer Table Talk questions (included) together as a group.
- TASTE & SHARE!



4. SHARE

- Pose for photos with photo props (included)!
- Share on social. Use #GatherforGood and #RaddishKids



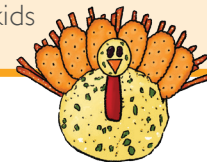
RaddishKids.com/group



@raddishkids



@raddishkids



On the Menu:

Make ahead: Kale Salad, Turkey Cheese Ball, Cranberry Sauce

Cook together: Thanksgiving Meatballs, Sweet Potato Smash, Fall Harvest Apple Crisp

* Up to \$10,000. November 1st-30th.

At Raddish, we believe in the power of food to bring families together, to build communities, to expand conversation, and to strengthen relationships. Thanks for sharing in our mission!

#GatherForGood FAMILY DINNER PARTY

PLAN

Choose one of the invitation options below. Print as many as needed for your event.



Let's #GatherforGood!

You're invited to a family dinner party to cook and eat together!

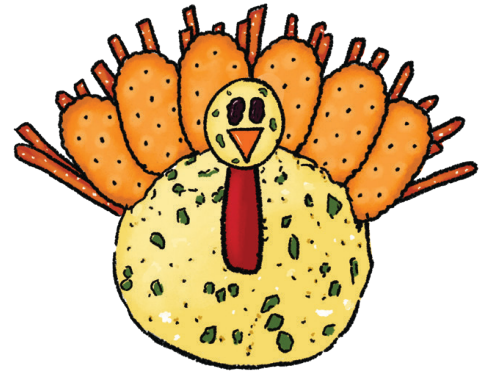
#GatherForGood
FAMILY DINNER
PARTY

TO: _____

FROM: _____

DATE: _____ TIME: _____

LOCATION: _____



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A Cooking Club for Kids



Alternative option:

Let's #GatherforGood!

You're invited to a family dinner party to cook and eat together!

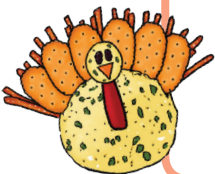
#GatherForGood
FAMILY DINNER
PARTY

TO: _____

FROM: _____

DATE: _____ TIME: _____

LOCATION: _____



I want to help Habitat for Humanity work toward the goal of ensuring that children and families have decent housing.

My fundraising goal is:

\$ _____

**Please consider making a small donation at:
Habitat.org/Raddish**

radodish
A Cooking Club for Kids



Shopping List

This list serves 4-6. You'll need to adjust quantities to feed larger groups.

Recipe Ingredients

Kale Salad

- 1 lemon
- 1 large bunch kale
- ½ tsp garlic powder
- ¼ cup breadcrumbs
- ¼ cup Parmesan cheese

Turkey Cheese Ball

- Multigrain crackers
- 8 sprigs fresh thyme
- 4 sprigs fresh rosemary
- 1 (8oz) block cream cheese, softened
- 4 Tbsp butter, softened
- ¼ tsp garlic powder
- Optional garnishes: apple slices, red pepper slices, raisins, multigrain crackers, pretzels

Cranberry Sauce

- 1 large orange
- ¾ cup sugar
- ½ cup brown sugar
- 1 (12 oz) bag fresh cranberries

Thanksgiving Meatballs

- 1 egg
- ½ tsp dried thyme
- 1 ½ tsp dried sage
- ¼ cup milk
- 1 cup quick oats
- ½ small onion
- 1 carrot
- ¼ cup dried cranberries
- 20 oz. lean ground turkey meat

Sweet Potato Smash

- 3 medium orange sweet potatoes
- 1 large orange
- ¼ cup milk
- 2 Tbsp butter
- 2 Tbsp brown sugar

Fall Harvest Apple Crisp

- 5 large Granny Smith apples
- 3 Tbsp sugar
- 1 tsp cinnamon
- ¾ cup flour
- ¾ cup brown sugar
- ½ cup oats
- 1 stick butter
- 1 pint vanilla ice cream, optional

From Your Pantry

- olive oil
- salt
- pepper

Other

- Beverages of your choice
- Plates and utensils
- Table decor
- Markers and Crayons (to decorate table cards)

#GatherForGood
FAMILY DINNER
PARTY

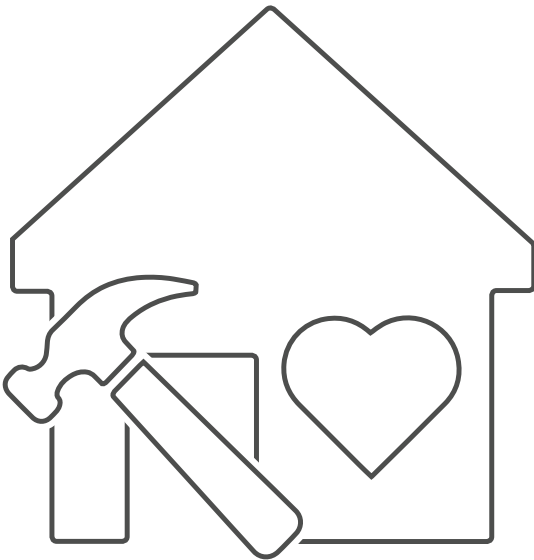
PREP

Print out, color, cut, and fold the signs below to decorate your table.



Habitat for
Humanity
serves a new
family every 43
seconds.

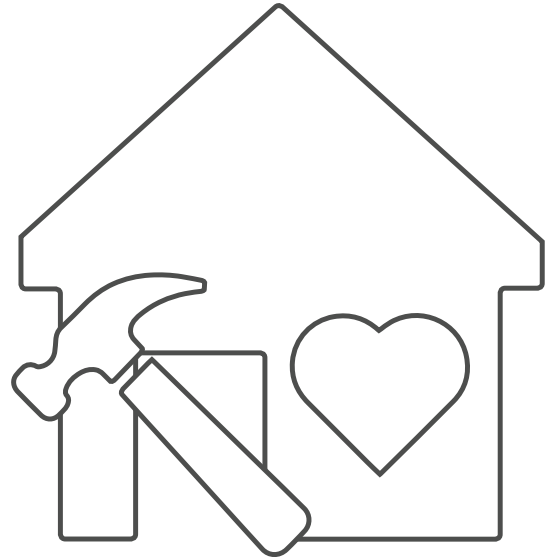
FOLD



#GatherforGood

One in six
families has
trouble paying
for a place to
live.

FOLD



#GatherforGood



#GatherForGood
**FAMILY DINNER
PARTY**

PREP

Print out, color, cut, and fold the signs below to decorate your table.



“Home is comfort, a place
for cuddles and laughter,
unconditional love and
support.” - Jen Buchanan,
Raddish Customer Service

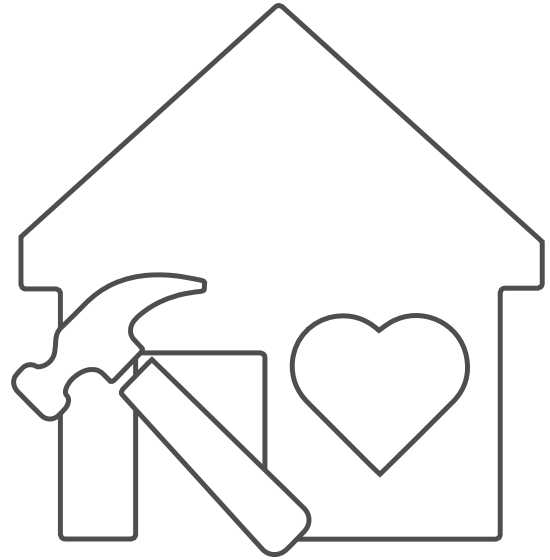
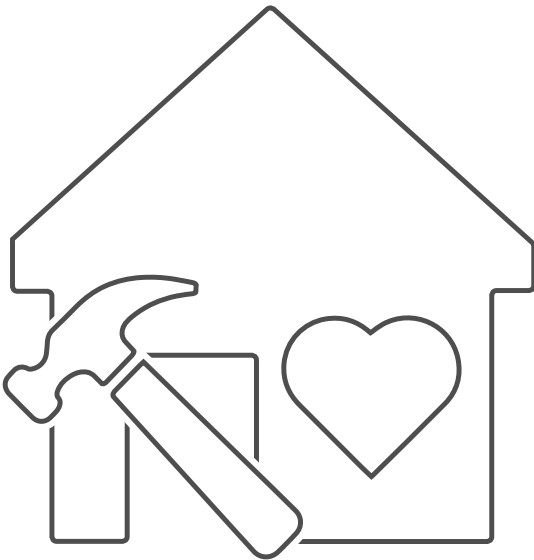
“Home is family, laughter,
good food, creativity,
and a bit of chaos!”
- Samantha Barnes,
Raddish Founder

**WHAT DOES HOME
MEAN TO YOU?**

**WHAT DOES HOME
MEAN TO YOU?**

FOLD

FOLD



#GatherforGood

#GatherforGood



#GatherForGood FAMILY DINNER PARTY

RAD SNACKS AND SIDES

Ingredients

- Kale Salad**
- 1 lemon
 - 1/4 tsp garlic powder
 - 1/4 cup olive oil
 - 1 large bunch kale
 - 1/4 tsp pepper
 - 1/4 tsp salt
 - 1/4 cup parmesan cheese
 - 1/4 cup breadcrumbs

Turkey Cheese Ball

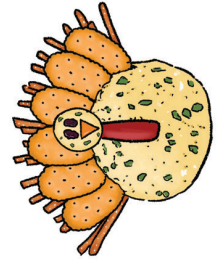
- 4 Tbsp butter, softened
- 8 sprigs fresh thyme
- 4 sprigs fresh rosemary
- 1 (8 oz) block cream cheese, softened
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic powder

Cranberry Sauce

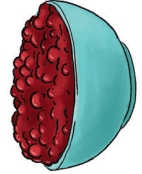
- 1 large orange
- 1/3 cup brown sugar
- 3/4 cup sugar
- 1 (12 oz) bag fresh cranberries
- 1/4 tsp salt



Kale Salad



Turkey Cheese Ball



Cranberry Sauce

Steps

1 Squeeze lemon juice into bowl. Add garlic powder, olive oil, salt, and pepper. Whisk thoroughly.

2 Tear kale leaves away from stems. Shred leaves using your hands, knife, or scissors. Add to large bowl.

3 Mix lemon vinaigrette with kale. Add Parmesan and bread crumbs on top. Let kale soften for 5 minutes.

1 Finely crush 5 crackers in resealable bag. Finely mince rosemary and thyme leaves. Add to crackers.

2 Use an electric mixer to whip cream cheese, butter, salt, pepper, garlic powder, and 1 Tbsp cracker mixture.

3 Wrap cheese in plastic wrap. Refrigerate 15 min. Roll in crushed crackers. Decorate to look like a turkey using crackers and veggies!

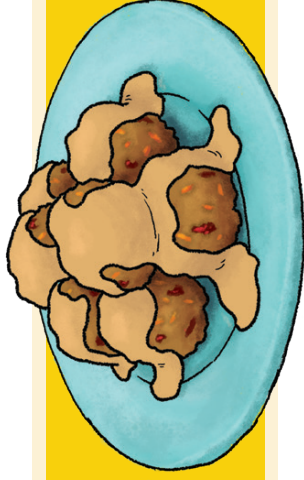
1 Slice orange in half. Squeeze juice into small pot.

2 Add cranberries, sugar, brown sugar, and 1/4 tsp salt. Stir to combine.

3 Cook over medium heat until cranberries burst, 10-15 min.

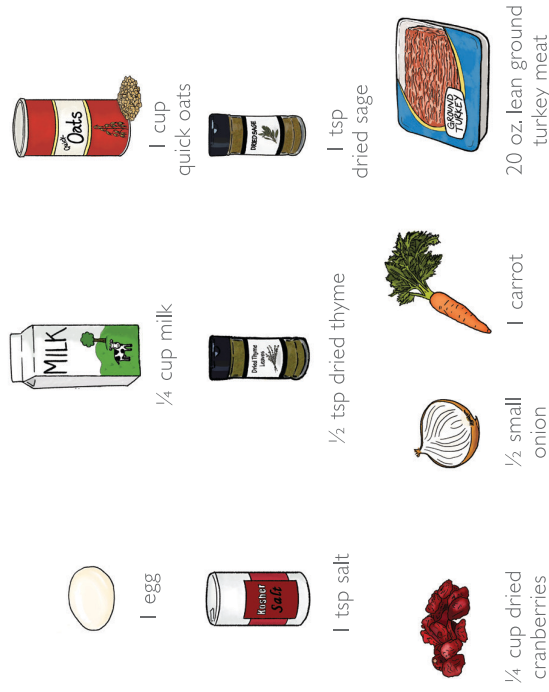
#GatherForGood FAMILY DINNER PARTY

THANKSGIVING MEATBALLS

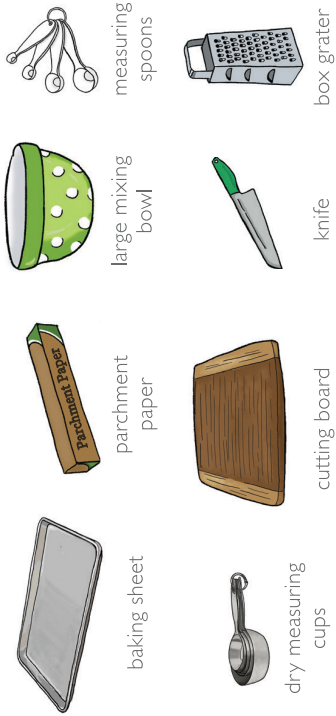


What You Need

Ingredients



Tools



Steps

- Preheat oven to 425°F.
Line baking sheet with parchment paper.
- Crack egg into large mixing bowl. Throw away shell and wash your hands.
- Whisk egg. Add milk, oats, salt, thyme, and sage.
Stir well.
- Rough chop cranberries into small pieces. Add to egg mixture.
- Grate onion and carrot on medium holes of box grater. Add to egg mixture.
- Add ground turkey meat. Use your hands to combine meat and seasonings.
- Use a 1/4 cup measure to scoop meat. Roll each scoop into a ball and set on baking sheet.
- Bake meatballs for 15-18 minutes, until browned on top and cooked through.
- Serve meatballs with your favorite cranberry sauce or gravy. TASTE & SHARE!

#GatherForGood
FAMILY DINNER
PARTY

SWEET POTATO
SMASH



What You Need

Ingredients

 3 medium sweet potatoes

 1 large orange


 ¼ cup milk

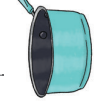
 2 Tbsp butter


 2 Tbsp brown sugar

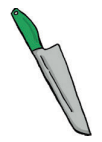
 1 tsp salt

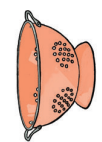
Tools

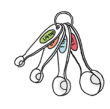
 vegetable peeler


 medium saucepan


 liquid measuring cup


 knife

 colander

 measuring spoons


 cutting board

 medium bowl

 wooden spoon

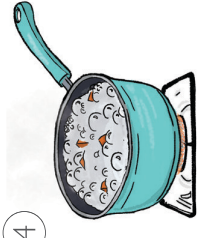
 potato masher

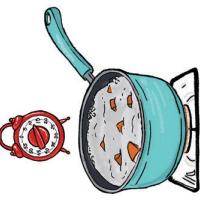
Steps


1  With the help of an adult, peel sweet potatoes.

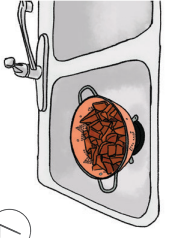
2  Cut sweet potatoes into 4 long quarters. Cut each quarter into 4 even-sized pieces.

3  Set sweet potatoes in saucepan. Fill saucepan with cold water, covering potatoes.


4  Bring water to boil over high heat.

5  Once boiling, reduce heat and simmer until potatoes are tender, about 12 minutes.

6  Meanwhile, cut orange in half. Squeeze to make ¼ cup juice.

7  Once tender, drain potatoes in colander. Add to large bowl.

8  Add orange juice, milk, and butter. Smash until creamy.

9  Stir in brown sugar and salt. TASTE & SHARE!

#GatherForGood FAMILY DINNER PARTY

FALL HARVEST APPLE CRISP



What You Need

Ingredients



5 large
Granny
Smith apples



3 Tbsp sugar



1 tsp cinnamon



$\frac{3}{4}$ cup flour



$\frac{3}{4}$ cup brown
sugar



$\frac{1}{2}$ cup
rolled oats



$\frac{1}{4}$ tsp salt



1 stick of butter



1 pint of vanilla
ice cream, optional

Tools



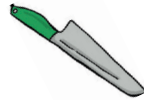
8" x 8" baking dish
or 9" pie plate



cutting board



peeler



knife



measuring
spoons



measuring cups



medium bowl



mixing spoon

Steps

1



Preheat oven to 350°F.

2



Optional: With the help of
an adult, peel each apple.

3



Cut around and discard
core. Dice apples into
medium-sized pieces.

4



Stir apples, sugar and
cinnamon in a medium bowl.

5



Pour apples into
baking dish.

6



Measure flour, brown sugar,
oats, and salt into the same
bowl used for apples.

7



Cut butter into small
cubes. Add to flour mixture.
Mix with hands until crumbly
pebbles form.

8



Evenly spread topping
over apples.

9



Bake until apples are tender;
50-60 minutes. Top with ice
cream. TASTE & SHARE!

Family Gratitude Games

Share your feelings of gratitude through a fun family game!
Learn the setup and rules of each game below.

Gratitude Guess Who



Who wrote what?

Materials: paper and pen for each dinner guest,
mixing bowl or glass jar

How to Play: Ask each guest to write something that they are thankful for on a piece of paper. Fold and place papers in a mixing bowl. Pass the bowl around the table. Each guest draws and reads a paper aloud, then guesses who wrote it!

Praise & Thanks Picture Game



Draw what you are thankful for.

Materials: 2 pens and 2 large pads (or sheets) of paper,
stopwatch or timer

How to Play: Divide the group into two teams. On each team's turn, one player sketches a person, place, or thing that they are thankful for while their teammates guess what it is! Each team has sixty seconds to guess correctly and win a point. The first team to earn ten points wins!

Happiness Hot Seat



Interview your family.

Materials: empty chair, wooden spoon,
video camera (optional)

How to Play: Each guest takes a turn (1) acting as the "reporter" and (2) sitting in the "hot seat" or empty chair. Using the wooden spoon as a microphone, the reporter interviews the hot seat contestant starting with the question, "What was the happiest day of your life this year?" The reporter will ask for more details until the story is fully revealed. Play again with new starting questions!

Table Talk

Use these Table Talk cards to spark conversation with your friends, family and neighbors while you cook and eat together.

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How does giving to others make you feel?

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Describe your favorite family tradition.

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Who is the kindest person you know? Why?

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What is your favorite fall food?

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Describe each person at the table in three words or less.

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What does home mean to you?

#GatherForGood
FAMILY DINNER
PARTY

SHARE

Cut out these photo props and snap a picture. Show us your party cooking and eating together!

Tag **#GatherForGood** and **#RaddishKids** to be featured!



RaddishKids.com/Group



@raddishkids



@raddishkids

