## CHRISTMAS DAY NOTES TO EAT AROUND 1.30 PM 9.45 am 10.30 am turkey crown out of fridge 10.45 am take roast potatoes out of freezer 17.30 am turkey in oven lay table, bring wine to room USE THIS PAGE TO WRITE DOWN ANYTHING YOU NEED TO 12.25 pm temperature, white wines into fridge REMEMBER TO DO ON CHRISTMAS DAY. I ALWAYS KEEP MY turkey out, cover and rest, turn up oven, OWN NOTES FROM LAST YEAR AS AN AIDE-MEMOIRE. 12.35 pm goose fat for potatoes in oven 12.45 pm potatoes in oven sausage meat/pigs in blankets in oven 12.50 pm blanched carrots/parsnips in oven, 1.00 pm red cabbage (covered) in oven 1.10 pm pudding on to steam reheat gravy (add turkey juices), put plates/serving dishes in warming oven 1.15 pm sauté sprouts/pancetta SERVE CANAPÉS carve turkey/keep covered 1.20 pm heat bread sauce, keep warm in dish, 1.25 pm put cranberry sauce in dish 1.30 pm wine/water on table plates out of oven and serve, 2.55 pm move pudding to simmering oven 3.00 pm warm brandy for pudding serve pudding with clotted cream and brandy Breakfast-scrambled eggs, salmon, dill Replace champagne in fridge Phone Aunties M and C, Rev P, and RM Christmas collar Barney Teatime—decorate trifle, bring in cheeses, Pudding! remember cake, sloe gin Defrost croissants for tomorrow Top up drinks-refrigerator Christmas hot water bottles