

FRIENDSGIVING

Friendsgiving lets you enjoy all the fun of Thanksgiving with your closest friends. Friendsgiving is only three weeks away, so let's start planning.

Here are our top 10 tips for planning a Friendsgiving celebration!

1. Get your friends together and decide who is going to host. The great thing about hosting a Friendsgiving is that the host is only responsible for the turkey. The side dishes are the responsibility of the other guests.

2. Make it easier on yourself and use an online RSVP service like Facebook Events or Eventbrite (both are free to use). Every party needs invitations to tell people when, where, and what time.

3. Once your guests are confirmed, keep track of who is bringing what and who will need kitchen space/time to prepare their dish before the meal. Make a list with the confirmed guests' names, what they are bringing, and if they have any allergies or dietary restrictions. This will help ensure you don't have three variations of sweet potato casserole and only one vegetable on the table.

4. Get the space ready. A few days before, clean the area and prepare for all the fun. Determine the seating arrangements and if need be, borrow another table or more chairs from a friend.



5. Get to decorating! Go to your local party store and pick up some festive decor. Keep more oversized decorations out of high-traffic areas that could cause a tripping hazard or would be in the way of counter space.

6. Figure out the parking situation. Encourage your guests to carpool or take a ride-share service to reduce the chance of any parking issues. Apartment complexes can get busy during the holidays due to family and friends visiting.

7. Plan before and after-dinner activities. Who doesn't love games, right? The simpler, the better, so you can jump right into playing.

8. Have a festive playlist. Pick out your favorite albums to have as background music. Spotify, Pandora, and Apple Music have great pre-set holiday playlists.

9. Everybody clean up. Everyone should help pitch in and clean up at the night's end. Using throw-away-china (a.k.a paper or plastic) will make this a breeze. This is also where everyone grabs their to-go containers and divides up the rest of the goods for the next day's lunch.

10. Make time to sit and relax. A lot of times, the host doesn't get to enjoy the party. Rotate responsibilities so that everyone has a chance to sit, talk, and relax.

However you celebrate, make sure to have fun and enjoy yourself, and may your Friendsgiving be blessed with an attitude of gratitude!

November is... American Diabetes Month

- 6th Daylight Saving Time Begins
- 8th Election Day
- 11th Veterans Day
- 13th World Kindness Day
- 17th Great American Smokeout
- 24th **Thanksgiving Day**
- 25th Black Friday
- 27th Advent Begins

- Movie Madness 2**
- Recipes 3**
- Safety 4**
- Coloring Fun 5**

Movie Madness



November Movie Releases



The Ambush November 1st

The Ambush follows the story of three UAE soldiers desperately awaiting salvation when their armored vehicle is attacked by heavy enemy gunfire and becomes trapped in a remote canyon. Their only hope is a daring rescue mission plotted by their courageous commander.



Poker Face November 16th

A yearly high-stakes poker game between childhood friends turns into chaos when the tech billionaire host unveils an elaborate scheme to seek revenge for the ways they've betrayed him over the years. But as his plans unfold, a group of thieves hatch plans of their own, breaking into the mansion thinking it is empty. The old friends quickly band together and the years of playing the game help them win their way through a night of terror.



Weird: The Al Yankovic Story November 4th

The "true" story of Weird Al Yankovic—his beginning interest in the accordion, his discovery, his support from Madonna, and his overall claim to fame. A satire of the biopic genre, the film intentionally exaggerates and downright fabricates moments in Yankovic's life for comical effect.



Blue's Big City Adventure November 18th

The movie follows Josh who gets the opportunity of a lifetime to audition for Rainbow Puppy's Broadway musical, and Blue as they skidoo to New York City where they meet new friends and discover the magic of music, dance and following one's dreams. The entire "Blue's Clues" crew is reunited for this special movie event, with the beloved animated friends and all three hosts!



Black Panther: Wakanda Forever November 11th

Queen Ramonda, Shuri, M'Baku, Okoye and the Dora Milaje fight to protect their nation from world powers in the wake of King T'Challa's death. As the Wakandans strive to embrace their next chapter, the heroes must band together with Nakia and Everett Ross to forge a new path for their beloved kingdom.



It's Christmas Again November 29th

Jake wants nothing more than to spend his Christmas vacation with his girlfriend, Abbey. So when she volunteers for her church's Christmas play, Jake is ready to skip Christmas this year until an unexpected turn of events lands him in a field outside Bethlehem on the night Jesus was born. While on his journey with the shepherds to find the promised Messiah, Jake discovers the true meaning of Christmas.

Culinary Creations

Delicious Friendsgiving Party Recipes!

Slow Cooker Turkey Breast

Ingredients:

- Turkey Breast ~ Single or Double; Bone-in or boneless is fine.
- Garlic
- Onion

Directions:

Slather turkey with a rub of your choice. Place in a slow cooker on a bed of onion and garlic (these flavor the juices that comes out of the turkey and forms the basis for the gravy, plus it keeps turkey elevated out of liquid while slow cooking). Slow cook for 5 to 6 hours. Briefly broil/grill or bake to crisp the skin. Use slow cooker juices to make a killer gravy...it's incredible because it's essentially made with the best homemade stock – the turkey juices! ~Source: recipetineats.com



Crunchy Bacon Red Pepper Brussels Sprouts

Ingredients:

- 1/4 cup avocado oil
- 3 cups halved fresh Brussels sprouts
- 1/2 cup sliced red onions
- 1/2 cup sliced sweet red pepper
- 2 cups fresh or frozen cranberries
- 2 tablespoons balsamic vinegar
- 1 garlic clove, minced
- 1/2 cup crumbled blue cheese
- 1/2 cup crumbled cooked bacon
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup chopped cashews or pecans

Directions:

In a large skillet, heat oil over medium heat. Add Brussels sprouts, onions and red pepper; cook and stir until crisp-tender, 8-10 minutes. Add cranberries, vinegar and garlic. Cook just until berries are tender, about 10 minutes. Remove from the heat. Stir in cheese, bacon, salt and pepper. Sprinkle with cashews. Serve warm. ~Source: www.tasteofhome.com



Rachel's Chocolate Trifle

(minus the peas sauted with beef)

Ingredients:

- 1 (18.25 ounce) package brownie mix
- 1 large egg
- 3/4 cup water, divided
- 1/4 cup vegetable oil
- 1 (14 ounce) can sweetened condensed milk
- 1 (3.9 ounce) pkg. instant chocolate pudding mix
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (1.5 ounce) bar chocolate candy

Directions:

Preheat the oven to 350 degrees. Grease a 9-inch square glass baking pan. Combine brownie mix, egg, 1/4 cup water, and vegetable oil in a large bowl. Stir until well-blended, about 50 strokes. Spread into the prepared pan. Bake in the preheated oven until a toothpick inserted 1 inch in from the edges comes out clean, 25 to 30 minutes. Remove from the oven and let cool completely, about 30 minutes. Cut cooled brownies into 1-inch squares and set aside. Combine condensed milk, remaining 1/2 cup water, and pudding mix in a large bowl; mix until smooth. Fold in 8 ounces whipped topping until no streaks remain. Place 1/2 of the brownies in a trifle bowl or glass serving dish. Top with 1/2 of the pudding mixture, then 1/2 of the 12-ounce container of whipped topping. Repeat layers. Shave chocolate on top for garnish. Refrigerate 8 hours before serving.. ~Source: www.allrecipes.com



NOVEMBER IS CHILD SAFETY AND PROTECTION MONTH

Learning to foresee accidents is the best way to prevent them. Child-proofing your home can reduce the risk of injury to children. You can child-proof your home for a fraction of what it would cost to have it professionally done.

Safety Latches and Locks for cabinets and drawers in kitchens, bathrooms, and other areas help prevent poisonings and other injuries. Typical cost of a safety latch or lock: \$5 to \$7 and up.

Safety Gates help prevent falls down stairs and to keep children away from dangerous areas. Typical cost of a safety gate: \$15 and up.

Door Knob Covers and Door Locks help prevent children from entering rooms and other areas with possible dangers. Typical cost of a door knob cover: \$3 to \$30 and door lock: \$5 and up.

Anti-Scald Devices for faucets and shower heads and set your water heater temperature to 120 degrees Fahrenheit to help prevent burns from hot water. Typical cost of an anti-scald device: \$6 to \$30.

Smoke Detectors. Check smoke detectors once a month to make sure they're working. If detectors

are battery-operated, change batteries at least once a year or consider using 10-year batteries. Typical cost of a smoke detector: \$20 to \$30.

Corner and Edge Bumpers help prevent injuries from falls against sharp edges of furniture and fireplaces. Typical cost of a corner and edge bumper: \$5 and up.



Outlet Covers and Outlet Plates help prevent electrocution. Outlet covers and outlet plates can help protect children from electrical shock and possible electrocution. Typical cost of an outlet cover: less than \$3 and up.

Door Stops and Door Holders help prevent injuries to fingers and hands. Door stops and door holders on doors and door hinges can help prevent small fingers and hands from being pinched or crushed in doors and door hinges. Typical cost of a door stop and door holder: \$15 and up.

Coloring Fun!



A Special Place Just for Kids!

