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10 Tips to Prepare Your Home for Thanksgiving

by *homewarranty.com*

Get ready to host Thanksgiving with our tips for preparing your home.

1) Tidy things up

Instead of stressing over perfecting every inch of your home before Thanksgiving, only tidy up the rooms your guests will be using.

2) Clear the closets

Clear space in the entryway closet for guests' coats and belongings.

3) Clean the bathrooms

Clear off the mirrors and windows with glass cleaner and stock the bathrooms with extra toilet paper. Don't forget to wash those hand towels!

4) Clean the floors

Clean the floors in the rooms your guests will be using. Vacuum the entryway, living room, dining room, and bathrooms.

5) Decorate for the occasion

Welcome guests into your home with a harvest wreath on your front door. From edible cornucopias to elegant pumpkin vases, there's no shortage of creative decorations to charm your guests.

6) Prep your oven

Prepare your oven by cleaning and testing its temperature a week before the big day. Years of heating can cause a great deal of wear and tear so make sure your oven is in the best condition.

7) Spruce up your front yard

Rake your leaves the day before guests arrive. But the weekend before, why not plant some fall flowers?

8) Collect all cooking ingredients and materials

Collect all your cooking materials and ingredients the week before. Check with guests ahead of time to accommodate any dietary restrictions.

9) Test your appliances

Make sure you're prepared for every kind of surprise by having a home warranty. Whether your oven stops cooking or your heater stops heating, you can rest easy knowing help is only a call away.

10) Last-minute details

Cover any last-minute details — make a Thanksgiving playlist, clear space in the fridge for leftovers, and keep candles to a minimum to prevent a potential fire hazard.

November Calendar

11/4 - Daylight Saving Time

11/6 - Election Day

11/12 - Veterans Day

11/22 - Thanksgiving Day

Roof Maintenance Tips for Fall

Whether your roof is sod or slate, you can prevent minor issues from escalating to catastrophes with our roof maintenance tips for fall.

Inspect your roof - When is the last time you took a look at your roof? If you can't remember, then it's time to schedule a professional roof inspection. Hiring a professional early in the season can help you locate smaller issues like missing shingles or damaged gutters.

Make all necessary repairs - If your roof inspector finds necessary repairs are needed on your roof during the inspection, take care of them before they turn into more serious and costly problems.

Clean your gutters - Keep your gutters clean to prevent them from falling, rotting, cracking, and flooding. Check the pipes for leaks and use a plumber's auger (snake) if they're clogged. Watch out for power lines and take the proper safety precautions when using a ladder.

Trim your trees - Trim back all branches that are close to your roof to avoid potential damage and safety hazards. The best time to trim your trees is early on in fall, so get out those clippers!

Eliminate moss - Moss and algae thrive in damp, shaded environments and can cause your roof to degrade. Remove all moss and algae before the stormy season arrives.



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Crescent Roll Stuffing

Ingredients:

- 1/2 lb. pork sausage, casings removed
- 1 tbsp. butter
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 carrot, finely chopped
- 1 stalk celery, finely chopped
- 1/4 c. minced fresh sage leaves
- 1/4 c. minced fresh parsley leaves
- 2 tubes Crescent Rolls
- 1/2 c. chicken stock
- 1 egg, lightly whisked

Instructions:

1. Preheat oven to 375° F.
2. Cook sausage in large nonstick skillet until

browned all over, breaking up the meat as it cooks. Drain fat and clean skillet.

3. Return skillet to stovetop over medium heat. Melt butter then add onion, carrots and celery. Stir in fresh herbs and return sausage to the skillet. Season mixture with salt and pepper. Remove skillet from heat to let mixture cool slightly.

4. Cut crescent roll triangles into thirds then roll each piece into a ball. In a large bowl, combine crescent roll balls with sausage mixture, egg and chicken stock. Transfer to a medium casserole dish. Bake for 45-60 minutes, until the top is golden brown and the dough is cooked through. If the topping is browning too quickly, cover the dish with foil.



Photo & recipe courtesy of delish.com
<https://warranty.life/2DN1tH4>