Cestari Shares Thanksgiving Prep Tools and Make-Ahead Timeline for Home Cooks

November 04, 2026

LITTLETON, MA - November 04, 2026 -
With Thanksgiving approaching, Cestari has outlined a short make-ahead timeline paired with three kitchen tools aimed at the tasks home cooks most often rush through on the morning of the meal. The guidance spreads preparation across several days rather than concentrating it on a single morning.

The timeline begins with the main bird roughly three days ahead. For trimming and spatchcocking, Cestari points to take-apart kitchen shears for poultry, which separate at the pivot so the blades can be cleaned thoroughly between uses. The take-apart design simplifies sanitation, a consideration when handling raw poultry during a busy cooking day. Initial garlic and vegetable work can also be completed during this early stage.

About two days before the holiday, attention shifts to bread and rolls. A ceramic serrated knife slices soft loaves without crushing the interior, which suits bread destined for stuffing. Bread can be sliced and dried at this point, and sauces and bases can be assembled and stored as well.

The day before the holiday is set aside for stuffing and side dishes. A silicone garlic peeler speeds the garlic

preparation that these dishes often require. Side dishes can be partially cooked and stored at this stage, leaving final roasting and assembly for the day itself. Together, the three tools and the staged schedule distribute the workload across the week.

"The idea is to spread the effort across several days so the cook can actually enjoy the gathering," said Susan MacDowell, a spokesperson for Cestari. "People tend to focus on the recipes and overlook the sequence. A short timeline gives structure to the week and keeps the meal from coming together in a rush at the end."

MacDowell noted that the timeline reflects questions the company regularly fields from home cooks as the holiday nears. "Equipment that comes apart to clean removes one more worry when working with poultry," she said. "Reliable tools paired with a simple plan make the difference between a frantic morning and a calm one."

Seasonal recipes and kitchen tips appear in the Cestari Table Talk newsletter, a weekly email for home cooks focused on family meals and gatherings around the table. Fall editions have featured a Thanksgiving recipes newsletter segment covering make-ahead dishes and holiday techniques.

Cestari Kitchen specializes in kitchen tools for home cooks, offering a catalog of utensils designed with durability in mind and backed by a lifetime guarantee. The company maintains a blog and news room that share product information, cooking guidance, and updates related to the kitchenware field. Cestari also produces content supporting family-centered cooking, including recipes, techniques, and seasonal preparation advice intended to make time in the kitchen more manageable throughout the year.

###

For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

Cestari

Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.

Website: http://www.cestarikitchen.com

Email: support@cestarikitchen.com

Phone: 1-978-800-1013