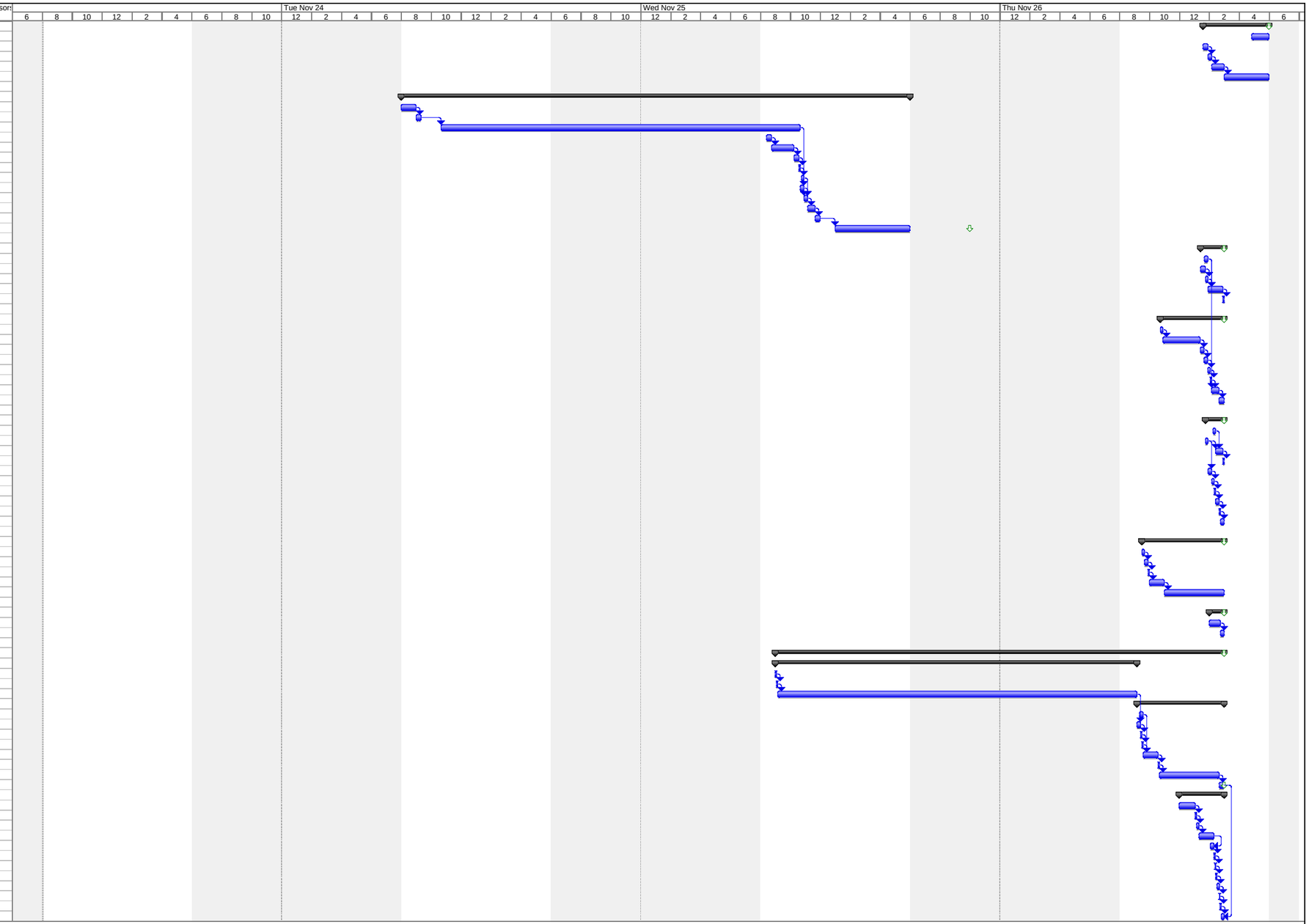
ID		Task Name	Duration	Start	Finish	Predecessors
1		**Pumkin Pie 6:00pm**	**0.43 days**	**Thu 11/26/09**	**Thu 11/26/09**	
2		Preheat Oven 1 to 425	10 mins	Thu 11/26/09	Thu 11/26/09	
3		Make pie filling and pour into pie shell	20 mins	Thu 11/26/09	Thu 11/26/09	
4		Bake for 15 minutes @425	15 mins	Thu 11/26/09	Thu 11/26/09	3
5		Reduce temp to 350 and bake for 50 minutes	50 mins	Thu 11/26/09	Thu 11/26/09	4
6		Cool on wire rack for 2 hours	2 hrs	Thu 11/26/09	Thu 11/26/09	5
7						
8		**Apple Pie**	**2 days**	**Tue 11/24/09**	**Wed 11/25/09**	
9		Refrigerate butter, shortening for 1 hour	1 hr	Tue 11/24/09	Tue 11/24/09	
10		Mix dough ingredients	20 mins	Tue 11/24/09	Tue 11/24/09	9
11		Refrigerate dough overnight	1 day	Tue 11/24/09	Wed 11/25/09	10
12		Peel and core apples	20 mins	Wed 11/25/09	Wed 11/25/09	
13		Add sugar and drain 1.5 hours	90 mins	Wed 11/25/09	Wed 11/25/09	12
14		Reduce drippings	20 mins	Wed 11/25/09	Wed 11/25/09	13
15		Toss apples with remaining ingredients	5 mins	Wed 11/25/09	Wed 11/25/09	14
16		Preheat Oven 1 to 425	10 mins	Wed 11/25/09	Wed 11/25/09	15
17		Roll out dough	15 mins	Wed 11/25/09	Wed 11/25/09	15,11
18		Fill the pie with apples	15 mins	Wed 11/25/09	Wed 11/25/09	15,17,16
19		Bake on the floor of the oven for 30 min	30 mins	Wed 11/25/09	Wed 11/25/09	18
20		Transfer to lower rack of the oven for 20 min	20 mins	Wed 11/25/09	Wed 11/25/09	19
21		Cool 4 hours	4 hrs	Wed 11/25/09	Wed 11/25/09	20
22						
23		**Corn Pudding 3:00pm**	**0.2 days**	**Thu 11/26/09**	**Thu 11/26/09**	
24		Preheat Oven 2 to 350	15 mins	Thu 11/26/09	Thu 11/26/09	
25		Remove husks and cut corn off the cob	20 mins	Thu 11/26/09	Thu 11/26/09	
26		Combine ingredients and pour into dish	10 mins	Thu 11/26/09	Thu 11/26/09	25
27		Bake @ 350 for 1hr	1 hr	Thu 11/26/09	Thu 11/26/09	26,24
28		Let stand 5 minutes	5 mins	Thu 11/26/09	Thu 11/26/09	27
29						
30		**Baked Sweet Potatoes 3:00pm**	**0.41 days**	**Thu 11/26/09**	**Thu 11/26/09**	
31		Preheat Oven 1 to 350	10 mins	Thu 11/26/09	Thu 11/26/09	
32		Bake potatoes @350 for 1.5 hours	90 mins	Thu 11/26/09	Thu 11/26/09	31
33		Peel and mash potatoes	15 mins	Thu 11/26/09	Thu 11/26/09	32
34		Boil milk in a saucepan and add other ingredients	15 mins	Thu 11/26/09	Thu 11/26/09	33
35		Add ingredients to potatoes	10 mins	Thu 11/26/09	Thu 11/26/09	34
36		Layer potatoes and marshmallows	5 mins	Thu 11/26/09	Thu 11/26/09	35
37		Bake in Oven 2 for 30 minutes	30 mins	Thu 11/26/09	Thu 11/26/09	36,24
38		Layer marshmallows on top, bake 20 minutes until browned	21 mins	Thu 11/26/09	Thu 11/26/09	37
39						
40		**Green Bean Casserole 3:00pm**	**0.16 days?**	**Thu 11/26/09**	**Thu 11/26/09**	
41		Preheat Oven 1 to 475	10 mins	Thu 11/26/09	Thu 11/26/09	
42		Prepare onions and place on sheet pan	10 mins	Thu 11/26/09	Thu 11/26/09	
43		Bake onions in Oven 1 for 30 minutes	30 mins	Thu 11/26/09	Thu 11/26/09	41,42
44		Reduce Oven 1 to 400	5 mins?	Thu 11/26/09	Thu 11/26/09	43
45		Boil 1 gallon of water	15 mins	Thu 11/26/09	Thu 11/26/09	42
46		Blanch beans, drain and place in ice water	10 mins	Thu 11/26/09	Thu 11/26/09	45
47		Saute mushrooms in skillet	5 mins	Thu 11/26/09	Thu 11/26/09	46
48		Add other ingredients to skillet	15 mins	Thu 11/26/09	Thu 11/26/09	47
49		Remove from heat, add onions and green beans	5 mins	Thu 11/26/09	Thu 11/26/09	48
50		Bake in Oven 1 for 15 minutes	15 mins	Thu 11/26/09	Thu 11/26/09	49
51						
52		**Crock Pot Stuffing 3:00pm**	**0.56 days**	**Thu 11/26/09**	**Thu 11/26/09**	
53		Toast bread cubes	10 mins	Thu 11/26/09	Thu 11/26/09	
54		Saute onions, celery & apple, add ingredients	15 mins	Thu 11/26/09	Thu 11/26/09	53
55		Combine ingredients with stock	5 mins	Thu 11/26/09	Thu 11/26/09	54
56		Cook in crock pot on high for 1 hour	1 hr	Thu 11/26/09	Thu 11/26/09	55
57		Reduce to low and cook 3 hours	3 hrs	Thu 11/26/09	Thu 11/26/09	56
58						
59		**Mashed Potatoes 3:00pm**	**0.13 days**	**Thu 11/26/09**	**Thu 11/26/09**	
60		Boil water, peel and cook potatoes	45 mins	Thu 11/26/09	Thu 11/26/09	
61		Add ingredients and mash	15 mins	Thu 11/26/09	Thu 11/26/09	60
62						
63		**Turkey 3:00pm**	**1.63 days**	**Wed 11/25/09**	**Thu 11/26/09**	
64		**Brine**	**1.02 days**	**Wed 11/25/09**	**Thu 11/26/09**	
65		Assemble brine ingredients in a stock pot	5 mins	Wed 11/25/09	Wed 11/25/09	
66		Remove turkey parts and rinse turkey	5 mins	Wed 11/25/09	Wed 11/25/09	65
67		Place turkey in stock pot, brine overnight	1 day	Wed 11/25/09	Thu 11/26/09	66
68		**Roast**	**0.6 days**	**Thu 11/26/09**	**Thu 11/26/09**	
69		Preheat Turkey Oven to 325	15 mins	Thu 11/26/09	Thu 11/26/09	
70		Remove turkey from brine, rinse and dry	15 mins	Thu 11/26/09	Thu 11/26/09	67
71		Place turkey in pan, season with ingredients	5 mins	Thu 11/26/09	Thu 11/26/09	70
72		Stuff with ingredients and tie legs	5 mins	Thu 11/26/09	Thu 11/26/09	71
73		Roast breast down for 1 hour	1 hr	Thu 11/26/09	Thu 11/26/09	69,72
74		Remove, turn and baste	5 mins	Thu 11/26/09	Thu 11/26/09	73
75		Roast breast up until 165 degrees	3 hrs	Thu 11/26/09	Thu 11/26/09	74
76		Remove and let cool 20 minutes before carving	20 mins	Thu 11/26/09	Thu 11/26/09	75
77		**Gravy**	**0.25 days**	**Thu 11/26/09**	**Thu 11/26/09**	
78		Heat oil in saucepan	5 mins	Thu 11/26/09	Thu 11/26/09	
79		Saute turkey parts, add veggies	5 mins	Thu 11/26/09	Thu 11/26/09	78
80		Add stock and water, bring to a boil	10 mins	Thu 11/26/09	Thu 11/26/09	79
81		Simmer and reduce turkey broth to 4 cups	1 hr	Thu 11/26/09	Thu 11/26/09	80
82		Add chopped liver during last 15 minutes	15 mins	Thu 11/26/09	Thu 11/26/09	81FF
83		Strain and set aside	5 mins	Thu 11/26/09	Thu 11/26/09	82
84		Skim fat off pan juices	2 mins	Thu 11/26/09	Thu 11/26/09	83
85		Place roasting pan on stove, deglaze with broth and wine	5 mins	Thu 11/26/09	Thu 11/26/09	84
86		Add remaining broth, bring to a simmer	10 mins	Thu 11/26/09	Thu 11/26/09	85
87		Remove and pour into a measuring cup	2 mins	Thu 11/26/09	Thu 11/26/09	86
88		Melt butter in sauce pan, add flour	5 mins	Thu 11/26/09	Thu 11/26/09	87
89		Add stock and simmer	12 mins	Thu 11/26/09	Thu 11/26/09	88,76FF



Project: ThanksgivingGanttChart
Date: Mon 11/23/09

Task | Split | Progress | Milestone | Summary | Project Summary | External Tasks | External Milestone | Deadline