



yocal

presented by



How to Do Turkey Day Like a Local

A LOCAL'S GUIDE TO CONTAINING THANKSGIVING'S LEFTOVERS

I love Thanksgiving because of the food and the people and all that jazz, but really what I love about Thanksgiving are all the leftovers. Yes, I love leftovers mostly because I hate cooking. I don't own things like a whisk, a colander, or a spice rack which means my meals consist of throwing together what few things I have in my fridge and calling it "dinner". So, when I do actually cook, I do it in bulk so that I can just get it all done now and not have to worry about doing it again anytime soon.

Having leftovers sustains me and it sustains the food storage container business too. I know this because the other night I was looking through my cupboards and found a pile of food container bottoms, another pile of food container tops then spent a frustrating 20 minutes accusing my dog of stealing pieces of containers because none of them fit each other. With Thanksgiving and the promise of leftover pumpkin pie approaching, this would not do, I had to buy more.

So the next day I went to the grocery store and I stood in the food container aisle, in front of six different shelves of Rubbermaids, Glads, and Tupperwares, contemplating all of my choices for far too long. There were plastic containers and glass containers, there were round ones, square ones and triangle ones shaped like a single slice of pizza. There were cups and jugs, and sets of 5, 10, 20, pink, blue, yellow, BPA-free, microwave safe, and unsafe. Ones with little compartments and ones so big that I could fit my entire Thanksgiving meal in them. I tried to imagine my leftovers in any and all versions; would my leftovers look good in it? Would my leftovers be happy?

There were so many options and the prices ranged drastically. Some were on sale but came with a choking hazard warning or a picture of Winnie the Pooh staring at me. I compared and contrasted containers up and down the grocery store's shelves so many times that I got dizzy and my quads burned from lunging. I kept losing my focus when someone would walk by or the overhead speaker would announce a special on baked bread; the situation was getting dire so I had to make a decision.

"I bet I can find some cheap used food containers at a thrift store for a fraction of the price," I thought to myself.

I breathed a sigh of relief at this revelation and was proud of my critical thinking and my ability to save money because of it. I left the grocery store empty-handed save for most of the ingredients to make a Thanksgiving meal which I cooked up that night for leftovers to store in my food containers for weeks to come with no lids.

HOW TO HAVE THANKSGIVING LEFTOVERS LIKE A LOCAL

Get more food than anyone could possibly eat in one sitting:
Durango Natural Foods, Natures Oasis, Durango Farmers Market, Sunnyside Farms Market

Make sure to have plenty of food containers:
WeFill, Kroegers Ace Hardware, La Plata County Humane Society Thrift Store

Spruce up your place and set the table for the guests who hopefully won't eat everything:
Black Bear Carpet Cleaning, Heirlooms, Artesanos Design Collection, Floral Expressions

Feed everyone small enough portions so they don't eat it all and so you have leftovers for the rest of the week. Put leftovers in containers and accidentally forget about them for a month until you get a wafting moldy odor coming from inside your fridge. Compost what once was going to your leftover meal:
Table to Farm Compost

Cooking is hard, adulting is harder. Drink to make it better:
El Rancho Tavern, The Billy Goat Saloon, River Liquors

-JENNAYE DERGE

