



Turkey Talk: Thanksgiving Tips

November 2011 Twitter Chat transcript

Wednesday, November 16 @ 6pm PST/9pm PST

Don't miss our holiday-inspired Twitter chat. We'll be talking to some of today's hottest vegan chefs to discuss the best faux turkey roasts, the perfect vegan Thanksgiving menu, quick and easy desserts, and more.

Special Guests: Special Guests: Robin Robertson ([@GlobalVegan](#)), Julie Hasson ([@everydaydish](#)), Annie Shannon ([@AJShannon](#))

OFFICIAL TRANSCRIPT

(beginning of chat starts at the end)

[TBrilly](#) RT [@VegNews](#): Holy heck. [@GlobalVegan](#), Pumpkin Tiramisu sounds like something we need to make right now! [#vegnewschat](#) -7:15 PM Nov 16th, 2011

[theinnngm](#) “[@VegNews](#): Q5: We are all obsessed with mashed potatoes. What's your secret to a perfect spud? [#vegnewschat](#)” caramelized onions -7:12 PM Nov 16th, 2011

[christy627](#) Thank-you all for the great ideas! [#vegnewschat](#) -7:07 PM Nov 16th, 2011

[everydaydish](#) [AJShannon](#) [@VegNews](#) [@GlobalVegan](#) It was great fun to be part of this group! [#vegnewschat](#) -7:07 PM Nov 16th, 2011

[TheVeggieGal](#) Happy Thanksgiving to you all! [#vegnewschat](#) -7:07 PM Nov 16th, 2011

[GlobalVegan](#) [@AJShannon](#) Very fun! [#vegnewschat](#) -7:06 PM Nov 16th, 2011

[TheVeggieGal](#) [@egdeshong](#) That is great, my husbands dropped big time too. I blogged about it to show his family how easy it is. [#vegnewschat](#) -7:06 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) [@GlobalVegan](#) [@everydaydish](#) Thank you so much for including me! It was a real honor and super fun! [#vegnewschat](#) -7:06 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@2sidesofm3](#): Yes! Thank you! [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#) [#vegnewschat](#) > ditto! -7:05 PM Nov 16th, 2011

[everydaydish](#) [@egdeshong](#) Wow, that's incredible! [#vegnewschat](#) -7:05 PM Nov 16th, 2011

[2sidesofm3](#) Yes! Thank you! [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#) [#vegnewschat](#) -7:05 PM Nov 16th, 2011

[everydaydish](#) Happy thanksgiving! I hope everyone has a fabulous feast [#vegnewschat](#) -7:05 PM Nov 16th, 2011

[AJShannon](#) [@GlobalVegan](#) Thank you so much! :) [#vegnewschat](#) -7:04 PM Nov 16th, 2011

[egdeshong](#) [@VegNews](#) Q11: My husband's cholesterol went from 234 to 168 simply by following a vegan diet for a year and a half. [#vegnewschat](#) [#thankful](#) -7:04 PM Nov 16th, 2011

[AJShannon](#) [@TheVeggieGal](#) [@kellyCVegan](#) Thank you! I hope you guys like it. It's kinda my baby. :) [#vegnewschat](#) -7:04 PM Nov 16th, 2011

[VegNews](#) Happy eatings to everyone! Thanks for a wonderful chat. Looking forward to many compassionate Thanksgivings to come! [#vegnewschat](#) -7:04 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) It was fun! Happy Thanksgiving! [#vegnewschat](#) -7:04 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Thanks for hosting this fun chat! [#vegnewschat](#) -7:04 PM Nov 16th, 2011

[GlobalVegan](#) [@AJShannon](#) me too! congrats! [#vegnewschat](#) -7:03 PM Nov 16th, 2011

[VegNews](#) Many thanks to [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#) for sharing their best Thanksgiving tips! [#vegnewschat](#) -7:03 PM Nov 16th, 2011

[AJShannon](#) [@everydaydish](#) Thank you! :) [#vegnewschat](#) -7:03 PM Nov 16th, 2011

[TheVeggieGal](#) [@KellyCVegan](#) Me too, can't wait to get the book! [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[2sidesofm3](#) Me too! RT [@KellyCVegan](#): [@AJShannon](#) I seriously am so excited for your book! [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) Enjoy your vegan Thanksgiving feast with friends and family. [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[everydaydish](#) [@AJShannon](#) Congrats! [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Thanksgiving should be fun with lots of delicious vegan food! [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[KellyCVegan](#) [@AJShannon](#) I seriously am so excited for your book! [#Vegnewschat](#) -7:02 PM Nov 16th, 2011

[AJShannon](#) [@TheVeggieGal](#) I agree! Bloggers are part of how we have mainstreamed cruelty free living. [#vegnewschat](#) -7:02 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@AJShannon](#): [@BrazenKitchen](#) Shannons Forever! [#vegnewschat](#) > LOL! Yes!! -7:01 PM Nov 16th, 2011

[TheVeggieGal](#) [@AJShannon](#) You guys are great!! [#vegnewschat](#) -7:01 PM Nov 16th, 2011

[BrazenKitchen](#) [@AJShannon](#) That is AWESOME - I'm inspired! [#vegnewschat](#) -7:01 PM Nov 16th, 2011

[AJShannon](#) [@BrazenKitchen](#) Shannons Forever! [#vegnewschat](#) -7:01 PM Nov 16th, 2011

[AJShannon](#) [@BrazenKitchen](#) I've worked in the AR movement for the past 10 years but just quit my job 2 weeks ago to focus on our book. [#vegnewschat](#) -7:00 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@everydaydish](#): [@sfrelais](#) Really? Justin Timberlake is going vegan? That would be cool [#vegnewschat](#) > for real?? -7:00 PM Nov 16th, 2011

[TheVeggieGal](#) [@sfrelais](#) Wow, that is great, he could influence so many adoring fans! [#vegnewschat](#) -7:00 PM Nov 16th, 2011

[RynVR @VegNews](#) Q6: cook you stuffing in a crock pot! Really. It keeps it from drying out and it turns out delicious and moist. [#vegnewschat](#) -7:00 PM Nov 16th, 2011

[everydaydish @sfrelais](#) Really? Justin Timberlake is going vegan? That would be cool [#vegnewschat](#) -7:00 PM Nov 16th, 2011

[VegNews](#) Any final words of wisdom from our experts? [#vegnewschat](#) -6:59 PM Nov 16th, 2011

[TheVeggieGal @AJShannon](#) Blogging is my love too and I think the more of us the better to spread the word!! [#vegnewschat](#) -6:59 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@AJShannon](#): [@VegNews](#) "helping animals full time now" =what do you do? It sounds great! [#vegnewschat](#) (I'm a Shannon too! :) -6:59 PM Nov 16th, 2011

[sfrelais](#) I heard Justin Timberlake is vegan. I'm thankful for that! I love JT!! [#Vegnewschat](#) -6:59 PM Nov 16th, 2011

[AJShannon](#) Totally agree! [@GlobalVegan](#) Q11: I'm most grateful that more people are going vegan than ever before. [#vegnewschat](#) -6:58 PM Nov 16th, 2011

[BriGuyRN #vegnewschat](#) q9: the chef for my Thanksgiving meal would be Tanya Petrovna [@cheftanyanative](#) -6:58 PM Nov 16th, 2011

[everydaydish @GlobalVegan](#) Agreed, it's incredible to see so many people going vegan! Plus the growing vegan community [#vegnewschat](#) -6:58 PM Nov 16th, 2011

[TheVeggieGal @GlobalVegan](#) I agree, Forks over Knives has made such a difference. Even OZZY is vegan now! [#vegnewschat](#) -6:57 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@VegNews](#): Q11: Most grateful for learning from my mistakes! LOL! What a year! [#vegnewschat](#) -6:57 PM Nov 16th, 2011

[AJShannon @VegNews](#) Q11: Focusing on the blog & book & helping animals full time now = Best job in the world [#vegnewschat](#) -6:57 PM Nov 16th, 2011

[BrazenKitchen](#) RT [@GlobalVegan](#): [@everydaydish](#) it was wonderful! [#vegnewschat](#) > I think that's perfect! -6:57 PM Nov 16th, 2011

[GlobalVegan](#) Q11: I'm most grateful that more people are going vegan than ever before. [#vegnewschat](#) -6:56 PM Nov 16th, 2011

[sfrlais](#) Getting my besty back!! For sure. Best thanksgiving ever! Thanks E! [#Vegnewschat](#) -6:56 PM Nov 16th, 2011

[TheVeggieGal](#) [@VegNews](#) Always grateful for my beautiful children and family. [#vegnewschat](#) -6:56 PM Nov 16th, 2011

[AJShannon](#) [@TheVeggieGal](#) They are super cool in person. Everyone should meet a turkey! [#vegnewschat](#) -6:56 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) it was wonderful! [#vegnewschat](#) -6:56 PM Nov 16th, 2011

[sfrlais](#) Gobble gobble [#Vegnewschat](#) -6:55 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) Sounds like a great Thanksgiving with rescued turkeys [#vegnewschat](#) -6:55 PM Nov 16th, 2011

[VegNews](#) Q11: Since it's Thanksgiving, tell us what you are most grateful for this year! [#vegnewschat](#) -6:55 PM Nov 16th, 2011

[sfrlais](#) Gobble [#Vegnewschat](#) -6:55 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) We got to meet Beatrice at Woodstock Farm Animal S. this summer & feel in love with her! [#vegnewschat](#) -6:54 PM Nov 16th, 2011

[GlobalVegan](#) [@TheVeggieGal](#) My favorite Thanksgiving was spent with rescued turkeys. [#vegnewschat](#) -6:54 PM Nov 16th, 2011

[TheVeggieGal](#) would love to meet a rescued turkey or any other animal. No sanctuary's near us :([#vegnewschat](#) -6:53 PM Nov 16th, 2011

[AJShannon @KellyCVegan](#) Wildflower was out first NYC foodie experience since the move. It was a great way to start! [#vegnewschat](#) -6:52 PM Nov 16th, 2011

[KellyCVegan](#) And how lucky are you all that you are friends with Tal! [#Vegnewschat](#) -6:52 PM Nov 16th, 2011

[AJShannon @GlobalVegan](#) Yeah - I know him from working at Peta not from food. I think we'd just catch up & I'd be distracting. :) [#vegnewschat](#) -6:52 PM Nov 16th, 2011

[sfrlais](#) I prefer carving pumpkins with Tal [#Vegnewschat](#) -6:52 PM Nov 16th, 2011

[TheVeggieGal @KellyCVegan](#) Yes, learn everything I could from them! [#vegnewschat](#) -6:51 PM Nov 16th, 2011

[everydaydish](#) I actually love cooking Thanksgiving. It's my favorite holiday! [#vegnewschat](#) -6:51 PM Nov 16th, 2011

[VegNews](#) Q10: In honor of this holiday season, have you met any memorable turkeys during a sanctuary visit? [#vegnewschat](#) -6:51 PM Nov 16th, 2011

[KellyCVegan @AJShannon](#) The food from wildflower looked ridiculously good! [#Vegnewschat](#) -6:50 PM Nov 16th, 2011

[GlobalVegan @AJShannon](#) It's fun to cook WITH Tal, though! [#vegnewschat](#) -6:50 PM Nov 16th, 2011

[AJShannon @AJShannon](#) sorry cook not cool. I have a weird delay. :) [#vegnewschat](#) -6:50 PM Nov 16th, 2011

[AJShannon @VegNews](#) There's always [@AYINDE](#). [#vegnewschat](#) -6:50 PM Nov 16th, 2011

[sfrlais](#) I'd hire bobby flay [#Vegnewschat](#) -6:49 PM Nov 16th, 2011

[everydaydish](#) I meant to write Tal Ronnen. Oops! [#vegnewschat](#) -6:49 PM Nov 16th, 2011

[KellyCVegan](#) I would love that but I would want to cook with the chef not just let them cook all alone! [#Vegnewschat](#) -6:49 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) Tanya would be great too -- I love her seitan! [#vegnewschat](#) -6:49 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) Q9: That is tough. Maybe my friend [@Tal](#) Ronnen but I would feel weird having him cool for me. [#vegnewschat](#) -6:49 PM Nov 16th, 2011

[TheVeggieGal](#) [@2sidesofm3](#) In a big pot you just add a little bit of almond or soy milk and earth balance if you like it & it is perfect. YUM [#vegnewschat](#) -6:49 PM Nov 16th, 2011

[GlobalVegan](#) Q9: Probably my old friend Tal Ronnen. Cuz I love his cooking and don't get to see him anymore now that he's famous! [#vegnewschat](#) -6:48 PM Nov 16th, 2011

[christy627](#) [@AJShannon](#) will try baking! [#vegnewschat](#) -6:48 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q9: That is a hard one. Maybe I'd hire Tal Ronin or Tanya Petrovna. [#vegnewschat](#) -6:48 PM Nov 16th, 2011

[TheVeggieGal](#) [@sfrelais](#) My husband would love that one! [#vegnewschat](#) -6:47 PM Nov 16th, 2011

[TheVeggieGal](#) [@GlobalVegan](#) Great, will watch for it! [#vegnewschat](#) -6:47 PM Nov 16th, 2011

[VegNews](#) Q9: Ok, now the hard part: If you could hire one chef to cook your entire meal, who would it be? [#vegnewschat](#) -6:47 PM Nov 16th, 2011

[2sidesofm3](#) [@TheVeggieGal](#) how do you reheat the mashed potatoes? [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[GlobalVegan](#) [@TheVeggieGal](#) I'll be posting a recipe for it this week. [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[christy627](#) [@sfrelais](#) drat! [@GlobalVegan](#) I have to try it! thanks [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[sfrelais](#) I make an apple scotch bonnet and scotch sauce for my cheesecake [#Vegnewschat](#) -6:46 PM Nov 16th, 2011

[TheVeggieGal](#) [@GlobalVegan](#) MMMM Mashed potato casserole sounds good, never seen one before [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[AJShannon](#) [@everydaydish](#) [@christy627](#) I bake my potatoes early and then the oven is preheated for the tofurky. [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) Love the slow cooker for Thanksgiving. Best ever! [#vegnewschat](#) -6:46 PM Nov 16th, 2011

[TheVeggieGal](#) Mashed potatoes and gravy are great to make a day or even two ahead! [#vegnewschat](#) -6:45 PM Nov 16th, 2011

[GlobalVegan](#) [@christy627](#) I make a mashed potato casserole ahead. I also make mashers in the slow cooker. [#vegnewschat](#) -6:45 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) Gravy & desserts are usually made the day before. I usually mix the stuffing too the night before. [#vegnewschat](#) -6:45 PM Nov 16th, 2011

[everydaydish](#) [@christy627](#) Mashed potatoes don't always re-heat well. You can make them a couple hours ahead and put in slow cooker [#vegnewschat](#) -6:45 PM Nov 16th, 2011

[KellyCVegan](#) I've add the gravy ahead of time, it seems to be one of those things that get better the next day! [#Vegnewschat](#) -6:44 PM Nov 16th, 2011

[GlobalVegan](#) Q8: Make the cheesecake, cranberry sauce, gravy, stuffing, soup, and as many sides as you can. I make almost everything ahead. [#vegnewschat](#) -6:44 PM Nov 16th, 2011

[TheVeggieGal](#) [@GlobalVegan](#) UGH, probably amazing! Will be giving that one a try. 10+ pounds here I come! [#vegnewschat](#) -6:44 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q8: The gravy and cranberry sauce can be made the day before, as well as some desserts and roasting sweet potatoes [#vegnewschat](#) -6:44 PM Nov 16th, 2011

[sfrelais](#) Don't do it [@christy627](#) [#Vegnewschat](#) -6:44 PM Nov 16th, 2011

[christy627](#) Has anyone made mashed potatoes ahead of time? [#vegnewschat](#) -6:43 PM Nov 16th, 2011

[GlobalVegan @sfrelais](#) Pumpkin cheesecake recipe is on my blog. [#vegnewschat](#) -6:43 PM Nov 16th, 2011

[TheVeggieGal](#) Would love to find a NEW pumpkin recipe no one has ever thought of! [#vegnewschat](#) -6:43 PM Nov 16th, 2011

[VegNews](#) Q8: For stress-free menu planning, what dishes do you recommend we make ahead of time? [#vegnewschat](#) -6:43 PM Nov 16th, 2011

[DWz @GlobalVegan](#) I'll be searching for that tiramisu recipe! [#vegnewschat](#) -6:42 PM Nov 16th, 2011

[sfrelais](#) What about a pumpkin cheesecake? [#Vegnewschat](#) -6:42 PM Nov 16th, 2011

[AJShannon @KellyCVegan](#) I do a lot of prep the day before and plan ahead to make sure that I have enough burners - etc. [#vegnewschat](#) -6:42 PM Nov 16th, 2011

[everydaydish @TheVeggieGal](#) That cheesecake sounds great! [#vegnewschat](#) -6:42 PM Nov 16th, 2011

[GlobalVegan @everydaydish](#) Advance prep is imperative! [#vegnewschat](#) -6:41 PM Nov 16th, 2011

[inspirationmama #vegnewschat @everydaydish @GlobalVegan](#) Thank you! Excited to see how our first Turkey-less Thanks Giving goes. -6:41 PM Nov 16th, 2011

[kittylight](#) RT [@VegNews](#): Holy heck. [@GlobalVegan](#), Pumpkin Tiramisu sounds like something we need to make right now! [#vegnewschat](#) -6:41 PM Nov 16th, 2011

[danigall](#) I am drooling on my keyboard. RT [@KellyCVegan @GlobalVegan](#) I see a lot of pumpkin tiramisu in everyone's future! [#Vegnewschat](#) -6:41 PM Nov 16th, 2011

[everydaydish @GlobalVegan](#) Agreed! [#vegnewschat](#) -6:41 PM Nov 16th, 2011

[everydaydish](#) [@KellyCVegan](#) I try and prep as much ahead as I can, so that it's a little easier on Thanksgiving day
[#vegnewschat](#) -6:41 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) It would make a great first course! ;) [#vegnewschat](#) -6:40 PM Nov 16th, 2011

[KellyCVegan](#) [@GlobalVegan](#) I see a lot of pumpkin tiramisu in everyone's future! [#Vegnewschat](#) -6:40 PM Nov 16th, 2011

[TheVeggieGal](#) My fav!!RAW-Vegan Cheesecake with Raspberry Sauce <http://t.co/YenmJAIk> [#vegnewschat](#) -6:40 PM Nov 16th, 2011

[sfrlais](#) I usually just start off w/ the turkey stuffed pumpkin then move right along to the pumpkin stuffed wellington with chicnbeef [#Vegnewschat](#) -6:40 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) I may have to try that this year. That sounds better than dinner;) [#vegnewschat](#) -6:40 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) We experiment a lot. I think this year I'm going to make some bourbon pecan thingy.
[#vegnewschat](#) -6:40 PM Nov 16th, 2011

[KellyCVegan](#) Any tips for planning/timing? [#Vegnewschat](#) -6:40 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) I'll post the recipe on my blog on Friday. [#vegnewschat](#) -6:39 PM Nov 16th, 2011

[VegNews](#) Holy heck. [@GlobalVegan](#), Pumpkin Tiramisu sounds like something we need to make right now!
[#vegnewschat](#) -6:39 PM Nov 16th, 2011

[lapetitemoopski](#) [@AJShannon](#), [@GlobalVegan](#), [@everydaydish](#) - thanks everyone, i'm hungry now - even more excited for thanksgiving! [#vegnewschat](#) -6:39 PM Nov 16th, 2011

[AJShannon](#) [@everydaydish](#) I like how you roll. I'm impressed with 3 desserts. [#vegnewschat](#) -6:39 PM Nov 16th, 2011

[GlobalVegan](#) [@AJShannon](#) It's AMAZING! [#vegnewschat](#) -6:39 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) Pumpkin tiramisu sounds amazing! [#vegnewschat](#) -6:39 PM Nov 16th, 2011

[taofei](#) pies w/ nut crusts amazing. pecans & olive oil in blender, press into pie plate, bake for 10 min. viola! [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[AJShannon](#) [@GlobalVegan](#) WHOA! That sounds so good! [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q7: I always have to have 3 desserts. Something with chocolate, cranberry and pumpkin [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[sfrelais](#) I like dirty mashers too! [#Vegnewschat](#) -6:38 PM Nov 16th, 2011

[DWz](#) Q6: apples keep stuffing moist - and add great flavor [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[TheVeggieGal](#) [@sfrelais](#) Me too, The China Study is hard to argue with! [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[2sidesofm3](#) [@AJShannon](#) thank you! I look forward to seeing that [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) I'm making Pumpkin Tiramisu this year! [#vegnewschat](#) -6:38 PM Nov 16th, 2011

[TheVeggieGal](#) [@AJShannon](#) Yum sounds great [#vegnewschat](#) -6:37 PM Nov 16th, 2011

[VegNews](#) Q7: Now, let's dish on dessert! What's your knock-your-socks-off desserts for Thanksgiving? [#vegnewschat](#) -6:37 PM Nov 16th, 2011

[everydaydish](#) [@AJShannon](#) Yum. Spicy cornbread stuffing! [#vegnewschat](#) -6:37 PM Nov 16th, 2011

[GlobalVegan](#) [@thecindyb](#) I always have enough moisture in the stuffing and bake it covered. Plus I have some inside the seitan roast. [#vegnewschat](#) -6:37 PM Nov 16th, 2011

[sfrelais](#) I love science [#Vegnewschat](#) -6:37 PM Nov 16th, 2011

[AJShannon](#) [@2sidesofm3](#) Some of them are. The new spicy cornbread one is going to be posted next Monday. [#vegnewschat](#) -6:36 PM Nov 16th, 2011

[VegCoach](#) [@thecindyb](#) use many mushroom varieties. rich broth. [#vegnewschat](#) -6:36 PM Nov 16th, 2011

[VegCoach](#) [@danigall](#) I've used some/all recipes here for years. add a touch of blackstrap molasses to pie <http://t.co/nIE4qKKe> [#vegnewschat](#) -6:36 PM Nov 16th, 2011

[thecindyb](#) Cubed butternut squash RT [@VegNews](#): Q6: Since our stuffing isn't going into any birds, how do you keep it from getting dry? [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[GlobalVegan](#) [@AJShannon](#) Definitely! [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) Yup! [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[2sidesofm3](#) [@AJShannon](#) Is your stuffing recipe on your site? [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[AJShannon](#) [@GlobalVegan](#) [@everydaydish](#) - I agree you always need skins in mashed potatoes! [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[TheVeggieGal](#) [@lapetitemoopski](#) Tell her to read some of Dr. Barnards books, he has great info on reversing type 2! Science is hard to deny! [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[lapetitemoopski](#) [@GlobalVegan](#) my favorite green bean casserole recipe so far - <http://t.co/Mso0IHRk> (i can't remember where i got it from) [#vegnewschat](#) -6:35 PM Nov 16th, 2011

[DWz](#) Nut mushroom loaf sounds good! I wonder hoe a lentil loaf would work for Tgiving. [#vegnewschat](#) -6:34 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) Do you get the skins in the mashers still? I kind of like the texture [#vegnewschat](#) -6:34 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) It depends kinda what type of stuffing we're making. [#vegnewschat](#) -6:34 PM Nov 16th, 2011

[srelais](#) I like to whip my potatoes with milk that has been boiled with fresh chopped garlic in it [#Vegnewschat](#) -6:34 PM Nov 16th, 2011

[AJShannon @VegNews](#) Apples, white wine, bell peppers & celery keep stuffing from getting dry for me. [#vegnewschat](#) -6:34 PM Nov 16th, 2011

[everydaydish @danigall](#) I love the pumpkin pie recipe on Everyday Dish. That's the one I'm making this year [#vegnewschat](#) -6:33 PM Nov 16th, 2011

[GlobalVegan @everydaydish](#) I mash them with the ricer - skins and all! [#vegnewschat](#) -6:33 PM Nov 16th, 2011

[everydaydish @taofei](#) A potato ricer is fab for fluffy potatoes, but I also like the texture from skins sometimes too [#vegnewschat](#) -6:33 PM Nov 16th, 2011

[danigall #vegnewschat](#) anyone have a vegan pumpkin pie recipe they recommend? (I like easy.) -6:33 PM Nov 16th, 2011

[GlobalVegan @KellyCVegan](#) Definitely use a ricer -- it makes very fluffy mashers. [#vegnewschat](#) -6:32 PM Nov 16th, 2011

[christy627](#) AJShannon maybe u could sub in polenta for the mushrooms! [#vegnewschat](#) -6:32 PM Nov 16th, 2011

[lapetitemoopski @VegNews](#) my family are all meat eaters, but i've been trying to get them excited, mom is type 2 diabetic [#vegnewschat](#) -6:32 PM Nov 16th, 2011

[srelais](#) Vegnews is holding a chat right now? [#Vegnewschat](#) -6:32 PM Nov 16th, 2011

[taofei](#) Q5: A potato ricer I hear is the secret to amazing mashed potatoes. [#vegnewschat](#) -6:32 PM Nov 16th, 2011

[KellyCVegan](#) I like to use a ricer to get the perfect mashed potatoes! [#Vegnewschat](#) -6:32 PM Nov 16th, 2011

[VegNews](#) Q6: Since our stuffing isn't going into any birds, how do you keep it from getting dry? Any other secret tips? [#vegnewschat](#) -6:32 PM Nov 16th, 2011

[sfrelais](#) I like meeting my best friend in the whole world a few weeks before thanksgiving and then be best friends for awhile [#Vegnewschat](#) -6:31 PM Nov 16th, 2011

[epvegsnob](#) [@VegNews](#) is hosting a thanksgiving chat right now! Check it out at [#vegnewschat](#) -6:31 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) I also forgot nutritional yeast. A little bit in mashed potatoes is fantastic! [#vegnewschat](#) -6:31 PM Nov 16th, 2011

[GlobalVegan](#) [@sfrelais](#) Pumpkin is great in lots of courses - from soup to dessert! [#vegnewschat](#) -6:30 PM Nov 16th, 2011

[VegNews](#) Whoa. Our minds are blown by the ideas of adding gravy and baking potatoes for perfect mashed potatoes! [#vegnewschat](#) -6:30 PM Nov 16th, 2011

[AJShannon](#) [@christy627](#) I'm so jealous! My husband doesn't like mushrooms so I don't play around with them as much as I would like. [#vegnewschat](#) -6:30 PM Nov 16th, 2011

[SugarToothBaker](#) [@AJShannon](#) Definitely! The Coconut is super thick. Thanks for the chat, second job calls. Can't wait to read the rest tomorrow! [#vegnewschat](#) -6:30 PM Nov 16th, 2011

[sfrelais](#) I like to make pumpkin soup too [#Vegnewschat](#) -6:29 PM Nov 16th, 2011

[everydaydish](#) [@christy627](#) The mushroom loaf sounds fantastic [#vegnewschat](#) -6:29 PM Nov 16th, 2011

[everydaydish](#) [@JenniferPohlman](#) So awesome! [#vegnewschat](#) -6:29 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) We bake our potatoes first for the best mashed potatoes. [#vegnewschat](#) -6:29 PM Nov 16th, 2011

[christy627](#) Made a nut mushroom loaf with shitake mushroom gravy! [#vegnewschat](#) -6:29 PM Nov 16th, 2011

[JenniferPohlman](#) RT [@VegNews](#): :) RT [@egdeshong](#) My husband's 87 y/o grandmother helps us prepare our vegan Thanksgiving! She became vegetarian this year! [#vegnewschat](#) -6:28 PM Nov 16th, 2011

[danigall](#) [@everydaydish](#) that sounds amazing! "Q4: Oh yeah, and the cranberry merlot sauce too! [#vegnewschat](#)" -6:28 PM Nov 16th, 2011

[everydaydish](#) [@MAMIMB](#) Yes, the merlot sauce is sweet. The recipe is in Vegan Diner. It also has lots of fresh lemon zest and juice [#vegnewschat](#) -6:28 PM Nov 16th, 2011

[sfirelais](#) I like to put my homemade unturkey into a pumpkin and bake it [#vegnewschat](#) -6:28 PM Nov 16th, 2011

[VegCoach](#) [@VegNews](#) vanilla soymilk. cauliflower mixed in is fun. [#vegnewschat](#) -6:28 PM Nov 16th, 2011

[GlobalVegan](#) [@KellyCVegan](#) Not me. I love the flavors of the traditional dishes. [#vegnewschat](#) -6:27 PM Nov 16th, 2011

[everydaydish](#) [@KellyCVegan](#) I would love to make something untraditional, but my kids would kill me;) [#vegnewschat](#) -6:27 PM Nov 16th, 2011

[GlobalVegan](#) Q5: Don't overcook the spuds and drain them well before mashing. [#vegnewschat](#) -6:27 PM Nov 16th, 2011

[MAMIMB](#) Is the merlot sauce sweet? I think sweetness would compliment the tang of the cranberries and the lime juice...sounds great! [#VegNewsChat](#) -6:27 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q5, mixing in some gravy, and fresh minced garlic & parsley [#vegnewschat](#) -6:27 PM Nov 16th, 2011

[KellyCVegan](#) Anyone ever gone rogue on Thanksgiving and made something completely non-traditional? [#Vegnewschat](#) -6:26 PM Nov 16th, 2011

[VegNews](#) Q5: We are all obsessed with mashed potatoes. What's your secret to a perfect spud? [#vegnewschat](#) -6:26 PM Nov 16th, 2011

[sfirelais](#) I'm totally vegan [#vegnewschat](#) -6:26 PM Nov 16th, 2011

[VegCoach @MAMIMB](#) always tough. When Clinton-CNN's 'Last Heart Attack' fam stopped saying I was in cult. Dad gave up milk @ 92. hang in! [#vegnewschat](#) -6:26 PM Nov 16th, 2011

[AJShannon @SugarToothBaker](#) I think using coconut nog would be easy to substitute. [#vegnewschat](#) -6:26 PM Nov 16th, 2011

[stepwinder](#) I think that sweet potato and apple slow bake [@everydaydish](#) mentioned just made it onto my list of must have sides. wow! [#vegnewschat](#) -6:26 PM Nov 16th, 2011

[danigall](#) Made [@IsaChandra](#)'s cornbread soysage stuffing last year, and will again. [#drool #vegnewschat @VegNews](#) Non vegans loved. <http://t.co/GanzxX9y> -6:26 PM Nov 16th, 2011

[everydaydish](#) Q4: Oh yeah, and the cranberry merlot sauce too! [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[AJShannon @SugarToothBaker](#) We have a soy nog cupcake recipe : <http://t.co/HDx5NKgf> [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[DoubleRVintage @VegNews](#) After making this for Thanksgiving last year, I became totally obsessed. This dish is amazing: <http://t.co/14tPPkh0> [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[everydaydish @lapetitemoopski](#) Let me know what you think [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[GlobalVegan](#) Q4: I'm also making pan-braised cranberries with lime this year [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[MAMIMB](#) Green beans, brussel sprouts, mashed potatoes and mashed squash. I also like a rice pilaf [#VegNewsChat](#) -6:25 PM Nov 16th, 2011

[VegNews](#) :) RT [@egdeshong](#) My husband's 87 y/o grandmother helps us prepare our vegan Thanksgiving! She became vegetarian this year! [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[SugarToothBaker](#) Thinking about making coconut-nog-custard cupcakes as one of my holiday specials. Ever made that? Thoughts? [#vegnewschat](#) -6:25 PM Nov 16th, 2011

[everydaydish @PHILbetaGamma](#) Give it another try! [#vegnewschat](#) -6:24 PM Nov 16th, 2011

[everydaydish @VegNews](#) Q4: My favorite sides are mashers & gravy, sweet potatoes, a green salad with persimmon, roasted vegetables.. [#vegnewschat](#) -6:24 PM Nov 16th, 2011

[PHILbetaGamma @everydaydish](#) I tried the whole vegan thing. It jut didn't take :-([#vegnewschat](#) -6:24 PM Nov 16th, 2011

[DoubleRVintage @VegNews](#) We have vegetarian, omnivore and meat dishes. I just have to pick out what doesn't contain meat. [#vegnewschat](#) -6:24 PM Nov 16th, 2011

[AJShannon @VegNews](#) We're all about sides! I like having 3 different types of Green Beans at least. [#vegnewschat](#) -6:23 PM Nov 16th, 2011

[lapetitemoopski @everydaydish](#) was just looking at it! going to try that one, and your book might just be on my wishlist for the holidays ;) [#vegnewschat](#) -6:23 PM Nov 16th, 2011

[egdeshong @VegNews](#) My husband's 87 year old grandmother helps us prepare our vegan Thanksgiving! She became vegetarian this year! [#vegnewschat](#) -6:23 PM Nov 16th, 2011

[GlobalVegan](#) Mashed Potatoes and Sweet Potatoes (new recipes this year), and I've finally tamed that green bean casserole! [#vegnewschat](#) -6:23 PM Nov 16th, 2011

[MAMIMB](#) I am the only vegan in my family. Everyone thinks I am strange...but I always make vegan dishes and they always try it [#VegNewsChat](#) -6:22 PM Nov 16th, 2011

[VegNews](#) Q4: With so many amazing centerpieces, it almost seems crazy to talk sides. What are your must-make side dishes? [#vegnewschat](#) -6:22 PM Nov 16th, 2011

[Fit_Chutney](#) RT [@PlanitHealthier @VegNews](#) will have [#vegan](#) [#vegetarian](#) [#paleo](#) and omnivores at the table this year. [#vegnewschat](#) <http://t.co/9VWVcH3U> -6:21 PM Nov 16th, 2011

[VegCoach](#) Stuffing must have at least 4 shroom varieties :) [#vegnewschat](#) -6:21 PM Nov 16th, 2011

[SugarToothBaker @VegNews @Gardein](#) Thanks! [#vegnewschat](#) -6:21 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) Thanks! [#vegnewschat](#) -6:21 PM Nov 16th, 2011

[AJShannon](#) [@everydaydish](#) yeah - my inlaws are the best! :) [#vegnewschat](#) -6:21 PM Nov 16th, 2011

[everydaydish](#) [@lapetitemoopski](#) Yum! I think Robin has a great pumpkin cheesecake recipe [#vegnewschat](#) -6:21 PM Nov 16th, 2011

[AJShannon](#) [@KellyCVegan](#) I like to unstuff [@tofurky](#) s & restuff with different stuffings to match the marinade. [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[PlanitHealthier](#) [@VegNews](#) will have [#vegan](#) [#vegetarian](#) [#paleo](#) and omnivores at the table this year. [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[VegNews](#) [@SugarToothBaker](#) Hi! Here's [@Gardein](#) savory stuffed turk'y: <http://t.co/fZcJkEag> [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[everydaydish](#) [@VegCoach](#) Agreed! Love stuffed squashes [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[lapetitemoopski](#) [@GlobalVegan](#) [@everydaydish](#) thank you! i'll have to check them out! i'm going to try my hand at pumpkin cheesecake methinks [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[GlobalVegan](#) [@KellyCVegan](#) My family stuffing recipe always had chestnuts in it. [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[everydaydish](#) [@AJShannon](#) Good to have a veg family! [#vegnewschat](#) -6:20 PM Nov 16th, 2011

[everydaydish](#) [@inspirationmama](#) Yes, the roast in Vegan Diner and a couple on Everyday Dish would be perfect for Thanksgiving! [#vegnewschat](#) -6:19 PM Nov 16th, 2011

[GlobalVegan](#) [@inspirationmama](#) I sure do have seitan recipes -- look on my blog this week! [#vegnewschat](#) -6:19 PM Nov 16th, 2011

[sarahgm @VegNews](#) roulade from my fav chef at zen kitchen in ottawa <http://t.co/TXgQmIHA> [#vegnewschat](#) -6:19 PM Nov 16th, 2011

[VegCoach](#) Love winter squashes stuffed with any whole grain, sliced almonds. [#vegnewschat](#) -6:19 PM Nov 16th, 2011

[KellyCVegan](#) Stuffing seems to be such a regional/family recipe thing, what's in yours? [#Vegnewschat](#) -6:19 PM Nov 16th, 2011

[AJShannon @VegNews](#) We're lucky. My husband's family is mostly veg & does a completely veg spread. [#vegnewschat](#) -6:19 PM Nov 16th, 2011

[SugarToothBaker @everydaydish @VegNews](#) What is Gardein's thanksgiving Centerpiece? [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[stepwinder @GlobalVegan](#) yes! We did acorn squash stuffed with a wild rice. Gave up Tofurkey to amp up the creativity [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[inspirationmama @GlobalVegan @everydaydish](#) do you have any yummy recipes you could share for homemade seitan? [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[AJShannon @lapetitemoopski](#) We have a few really good ones. I really love the pumpkin & NYC style. <http://t.co/rUFTm922> [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[GlobalVegan @lapetitemoopski](#) I posted my favorite vegan cheesecake recipe on my blog -- It's from 1000 Vegan Recipes. [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[VegNews](#) Let's talk about families! Q3: Do you have totally vegan Thanksgivings? Are your extended families on board? [#vegnewschat](#) -6:18 PM Nov 16th, 2011

[everydaydish @lapetitemoopski](#) Of course I love the cheesecake recipe in Vegan Diner... [#vegnewschat](#) -6:17 PM Nov 16th, 2011

[VegCoach](#) They sent me some frozen. It was shaped in a mold to look like chicken legs! Pix here: <http://t.co/QXcFXETw> [#vegnewschat](#) -6:17 PM Nov 16th, 2011

[SugarToothBaker](#) [@GlobalVegan](#) me too! Making me hungry! [#vegnewschat](#) -6:17 PM Nov 16th, 2011

[GlobalVegan](#) [@SugarToothBaker](#) It ALL sounds good to me! [#vegnewschat](#) -6:16 PM Nov 16th, 2011

[lapetitemoopski](#) [@VegNews](#) what is everyone's favorite vegan cheesecake recipe? [#vegnewschat](#) -6:16 PM Nov 16th, 2011

[SugarToothBaker](#) [@GlobalVegan](#) [@VegNews](#) Bisteeya sounds amazing! [#vegnewschat](#) -6:16 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) I talked about Field Roast, Tofurkey, Gardein and stuffing portabellos with a quinoa hazelnut stuffing [#vegnewschat](#) -6:16 PM Nov 16th, 2011

[lapetitemoopski](#) we're having [@FieldRoast](#) for our thanksgiving centerpiece. parents finally agreed to vegan thanksgiving [#vegnewschat](#) -6:16 PM Nov 16th, 2011

[VegNews](#) [@everydaydish](#) You just did a TV segment on turkey alternatives for Thanksgiving. Can you share what you presented on TV? [#vegnewschat](#) -6:15 PM Nov 16th, 2011

[MAMIMB](#) I like a stuffed pumpkin...looks so pretty and is impressive [#VegNewsChat](#) -6:14 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) A bisteeya is a Moroccan savory pie served for celebrations. It can be very pretty -- and delicious! [#vegnewschat](#) -6:14 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q2 Baked squash with a wild rice of bread stuffing [#vegnewschat](#) -6:14 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) I also like the [@MatchVeganMeats](#) holiday roast. [#vegnewschat](#) -6:14 PM Nov 16th, 2011

[VegNews](#) [@GlobalVegan](#) for those of us who don't know, what's a bisteeya? [#vegnewschat](#) -6:13 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) A large stuffed squash makes a great centerpiece dish, too. [#vegnewschat](#) -6:13 PM Nov 16th, 2011

[everydaydish](#) [@VegCoach](#) I haven't tried Loving Hut's roasts. I'll have to check them out [#vegnewschat](#) -6:12 PM Nov 16th, 2011

[VegNews](#) [@GlobalVegan](#)'s centerpiece sounds amazing, and [@everydaydish](#) is a Tofurky fan. What other turkey alternatives do you recommend? [#vegnewschat](#) -6:12 PM Nov 16th, 2011

[GlobalVegan](#) [@inspirationmama](#) tofurky or field roast are great; or make your own seitan roast, or maybe a bisteeya or shepherd's pie [#vegnewschat](#) -6:11 PM Nov 16th, 2011

[everydaydish](#) [@inspirationmama](#) A seitan roast, either homemade or store-bought, with lots of homemade gravy! [#vegnewschat](#) -6:11 PM Nov 16th, 2011

[VegCoach](#) Anyone tasted/doing Loving Huts' chicken/turkey? Pretty tasty... [#vegnewschat](#) -6:11 PM Nov 16th, 2011

[PlanitHealthier](#) Q1: My favorite to make and share is bread pudding in a pumpkin shell. [@vegnews](#) [#vegnewschat](#) -6:10 PM Nov 16th, 2011

[inspirationmama](#) [#vegnewschat](#) this will be my first year with no turkey. What are suggestions for main dishes. -6:10 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) Q2: All of the side dishes are the centerpiece! Plus a Tofurky and homemade sage gravy [#vegnewschat](#) -6:10 PM Nov 16th, 2011

[AJShannon](#) [@KellyCVegan](#) Now that [#vegan](#) marshmallows exist - I feel like I have to find a way to enjoy them whenever possible. :) [#vegnewschat](#) -6:10 PM Nov 16th, 2011

[ADivaForLife](#) RT [@VegNews](#): Welcome to [@everydaydish](#) aka Julie Hasson, the vegan chef behind Portland's [@nativeowl](#) food truck and author of Vegan Diner. [#vegnewschat](#) -6:08 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) My centerpiece dish is my stuffed seitan roast en crouete with a chestnut-porcini gravy [#vegnewschat](#) -6:08 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) Just doing our job. [#vegnewschat](#) -6:07 PM Nov 16th, 2011

[VegNews](#) Q2: What are your center piece Thanksgiving dishes, both homemade and store bought? [#vegnewschat](#) -6:07 PM Nov 16th, 2011

[KellyCVegan](#) [@ajshannon](#) you had me at marshmallow whip! [#Vegnewschat](#) -6:07 PM Nov 16th, 2011

[AJShannon](#) [@VegNews](#) I think the highlight this year is going to be mini sweet potato pies with [@Sweetandsara](#) marshmallow whip [#Vegnewschat](#) [#vegnewschat](#) -6:06 PM Nov 16th, 2011

[GlobalVegan](#) [@VegNews](#) Deconstructed Green Bean Casserole, Loaded Mashers w/Cremini bacon, and Roasted Sweet Potatoes w/Crispy Kale Ribbons [#vegnewschat](#) -6:05 PM Nov 16th, 2011

[everydaydish](#) [@VegNews](#) The highlight of my dinner is the sweet potatoes slow baked with apples and spices [#vegnewschat](#) -6:04 PM Nov 16th, 2011

[Veganmainstream](#) Our friends over at [@VegNews](#) are hosting a Twitter chat right now! Follow: [#VegNewsChat](#) <http://t.co/mZLNyh86> -6:04 PM Nov 16th, 2011

[VegNews](#) Q1: So, experts, tell us the highlights of your menus for this year! [#vegnewschat](#) -6:03 PM Nov 16th, 2011

[VegNews](#) Welcome to [@AJShannon](#) of Meet the Shannons! Annie & her hubby Dan are veganizing Betty Crocker's cookbook, 1 recipe at a time. [#vegnewschat](#) -6:01 PM Nov 16th, 2011

[VegNews](#) Welcome to [@GlobalVegan](#) aka Robin Robertson, vegan cookbook author extraordinaire. Her latest cookbook is Quick-Fix Vegan. [#vegnewschat](#) -6:00 PM Nov 16th, 2011

[VegNews](#) Welcome to [@everydaydish](#) aka Julie Hasson, the vegan chef behind Portland's [@nativeowl](#) food truck and author of Vegan Diner. [#vegnewschat](#) -6:00 PM Nov 16th, 2011

[VegNews](#) Welcome to our Turkey Talk Thanksgiving chat! Our esteemed experts will cover everything you need to know for a [#vegan](#) TG! [#vegnewschat](#) -6:00 PM Nov 16th, 2011

[GlobalVegan](#) [@AJShannon](#) There you are! [#vegnewschat](#) -5:59 PM Nov 16th, 2011

[everydaydish](#) [@AJShannon](#) Hi! [#vegnewschat](#) -5:59 PM Nov 16th, 2011

[AJShannon](#) Hi [#vegnewschat](#) [#vegnewschat](#) -5:59 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) Me too! [#vegnewschat](#) -5:53 PM Nov 16th, 2011

[everydaydish](#) [@GlobalVegan](#) Hi Robin! I hope I can keep up... [#vegnewschat](#) -5:52 PM Nov 16th, 2011

[GlobalVegan](#) [@everydaydish](#) Hi Julie! [#vegnewschat](#) -5:52 PM Nov 16th, 2011

[everydaydish](#) Signed in and ready to talk Thanksgiving! [#vegnewschat](#) [#vegnewschat](#) -5:51 PM Nov 16th, 2011

[GlobalVegan](#) Signed in and ready to chat! [#vegnewschat](#) [#vegnewschat](#) -5:49 PM Nov 16th, 2011

[veronique2](#) Ok first time participating! [#vegnewschat](#) -5:46 PM Nov 16th, 2011

[swpic](#) RT [@VegWeb](#): Yes! MT [@jchenwriter](#): Less than 1 hour til our [#VegNewsChat](#) w. [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#)! It's our [#vegan](#) Thanksgiving hotline! -5:38 PM Nov 16th, 2011

[VegWeb](#) Yes! MT [@jchenwriter](#): Less than 1 hour til our [#VegNewsChat](#) w. [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#)! It's our [#vegan](#) Thanksgiving hotline! -5:19 PM Nov 16th, 2011

[jchenwriter](#) Less than 1 hour until our [#VegNewsChat](#) w. [@AJShannon](#) [@GlobalVegan](#) [@everydaydish](#)! It's our [#vegan](#) version of the Thanksgiving hotline! -5:12 PM Nov 16th, 2011

[Superdan79](#) So what's everyone's favorite vegan Thanksgiving side dish? [#vegnewschat](#) -3:12 PM Nov 16th, 2011

[AJShannon](#) RT [@vegansaurus](#): Don't forget tonight's [@vegnews](#) Turkey Talk Twitter chat with [@GlobalVegan](#), [@everydaydish](#), and [@AJShannon](#)! 6 PST/9 EST, at [#VegNewsChat](#)! -3:04 PM Nov 16th, 2011

[GlobalVegan](#) RT [@vegansaurus](#): Don't forget tonight's [@vegnews](#) Turkey Talk Twitter chat with [@GlobalVegan](#), [@everydaydish](#), and [@AJShannon](#)! 6 PST/9 EST, at [#VegNewsChat](#)! -3:03 PM Nov 16th, 2011

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[vegansaurus](#) Don't forget tonight's [@vegnews](#) Turkey Talk Twitter chat with [@GlobalVegan](#), [@everydaydish](#), and [@AJShannon](#)! 6 PST/9 EST, at [#VegNewsChat](#)! -1:53 PM Nov 16th, 2011