



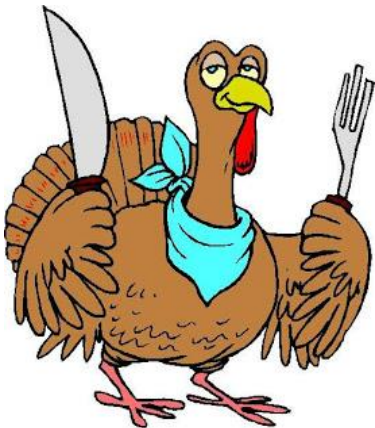
Thanksgiving Safety Tips

Cooking Safety:

- Begin holiday cooking with a clean stove, oven and food preparation surfaces.
- Keep the kitchen area “off limits” to young children and adults that are not helping with food preparation to avoid accidents or mishaps.
- Avoid wearing clothing with loose or long fitting sleeves that might ignite if too close to a flame. Also avoid wearing dangling jewelry that might get caught on pot handles.
- Never leave boiling pots unattended. If you must leave the kitchen, turn off all burners or have another adult watch what is being cooked.
- Have a fire extinguisher available no more than 10 feet from the stove or cooking area.
- Remain in the home while food is cooking, and use a timer to remind you that you are cooking.
- Keep anything that can catch fire—oven mitts, wooden utensils, food packaging, towels or curtains away from your stovetop.

Deep-Fryer Safety:

- If you are using a deep fryer to cook your turkey, make sure it is set up outdoors in an open area that is away from walls, wooden fences, hanging tree branches and any other structure or item that can catch fire.
- Never use a deep fryer on a wooden deck or inside a garage.
- Never let children or pets near the fryer when it is in use.
- Never leave a deep fryer unattended. If you do not watch the fryer carefully the oil will continue to heat until it catches fire.



Have a Happy and Safe Holiday!