

Deep Frying a Turkey?



Here are some important turkey frying safety tips from Underwriters Laboratories and the South Trail Fire Department.

- Always use turkey fryers outdoors away from any flammable structures.
- Make sure the fryer is on a flat, firm surface.
- Never leave the fryer unattended.
- Never let children or pets near the fryer.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.
- Keep an all-purpose fire extinguisher nearby. Never put water on a grease fire.

*For more holiday fire safety tips,
contact the South Trail Public Education Office at 936-5281.*

