State fire marshal provides safety tips for turkey fryers

The Kansas State Fire Marshal has issued safety tips for preventing fires and burns when using turkey fryers.

Since 2000, the fire marshal has received reports of 10 incidents that involved fires, flames or burns associated with turkey fryers. Many more go unreported.

Here's why using a deep-fryer can be dangerous:

• Many units easily tip over, spilling the five gallons of hot oil within the cooking pot.

• If the pot is overfilled with oil, the oil may spill out of the unit when the turkey is placed into the cooking pot. Oil may hit the burner/ flames causing a fire to engulf the entire unit.

• Partially frozen turkeys placed burner is on. into the fryer can cause a spillover effect. This too, may result in an from all walls, fences or other strucextensive fire.

• With no thermostat controls, the units also have the potential to over- or under a wooden deck, porch, carheat the oil to the point of combustion

• The sides of the cooking pot, lid and pot handles get dangerously a flat surface to reduce accidental hot, posing severe burn hazards.

The Kansas State Fire Marshal wants everyone to have a safe and stat controls. If you don't watch the happy Thanksgiving. Just follow these simple cooking and safety rules:

If you absolutely must use a tursafer use:

 Place fryer in an open area away tures

• Never use turkey fryers in, on, port, breezeway, garage or any structure that can catch fire.

• Make sure the fryers are used on tipping.

• Most units do not have thermofryer carefully, the oil will continue to heat until it catches fire.

• Never let children or pets near the fryer when in use. Even after key fryer, here are some tips for use, never allow children or pets near the turkey fryer. The oil inside • Keep the fryer in full view while the cooking pot can remain danger-

ously hot even hours after use.

• To avoid oil spillover, do not overfill the fryer. • Use well-insulated potholders

or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.

• Make sure the turkey is com- mediately call 9-1-1 for help. Never Meat and Poultry Hotline at pletely thawed and be careful with use water to extinguish a grease fire. 1(888)674-6854.

marinades. Oil and water don't mix, and water causes oil to splatter and spill over, causing a fire or even an explosion hazard. You should completely dry the bird before placing in the hot oil.

guisher nearby. If a fire occurs, im-

The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

For more information on cooking • Keep an all-purpose fire extin- turkey's go to their web site at www.eatturkey.com or the USDA

Trees to give thanks

Make your own reason to be thankful with this colorful thankful tree.

Supplies:

- Construction paper (orange, red, yellow and brown)
- · Crayons or marker
- Scissors
- Glue **Instructions:**
- Trace hands on construction paper and cut out tracings to uses as tree leaves.

Write name and what you're thankful for on each of the handprints.

Using brown construction paper, cut out a tree trunk and branches.

Glue or staple the tree trunk on a large piece of construction paper. Then glue or staple the handprint leaves to the tree.

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Thanksgiving treat

Make your own tasty-crafty treat with this holiday recipe. You will need:

- microwave
- bag of candy corn
- bag of caramel candy squares
- Bag of Dove chocolate

• Bag of striped chocolate cookies

• Thanks giving cupcake liners

- Microwavable plate
- How to make it:

Unwrap a piece of Dove chocolate and place it on the microwavable plate to use as the base of the turkey.

Unwrap a piece of caramel and stick it on top of the chocolate bar for the turkey's body.

Take a piece of candy corn and push it down on top of the caramel, pointed out, to make the turkey's beak.

Place another piece of caramel and stick it on top of the first piece and the candy corn to form the turkey's head.

Break off the white ends of the treat in the Thanksgiving cupcandy corn and press into the top



piece of caramel for the turkey's eves.

striped chocolate cookie up against the back of the body.

Put formed turkey in the microwave for a few seconds, no more than 8, to fuse the candy together. (Be careful to avoid overheating the turkey.)

To set the microwaved masterpiece, place in the freezer for a few minutes. Then serve turkey cake liner.



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- Nov. 29th Dec. 20, from 5:30 -
- 6:30 p.m. The cost is only \$10. D S
 - For any questions contact the GAC or Terry Bahe 899-6393.
 - ⁰ver **30**

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