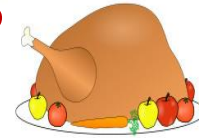




Turkey Fryers SAFETY TIPS



While many subscribe to the theory any fried food is good – even if it's not necessarily good for you – there is reason to be on alert if you're thinking of celebrating the holidays by frying a turkey.

The Consumer Product Safety Commission reports there have been 168 turkey-fryer related fires, burns, explosions or carbon monoxide poisoning incidents since 2002. (CPSC) says 672 people have been injured and \$8 million in property damage losses have resulted from these incidents.

National Safety Council discourages the use of turkey fryers at home and urges those who prefer fried turkey to seek out professional establishments or consider the new oil-less turkey fryer. However, for those who do not heed that advice, please follow these precautions:

- Set up the fryer more than 10 feet from the house and keep children away
- Find flat ground; the oil must be even and steady to ensure safety
- Use a thawed and dry turkey; any water will cause the oil to bubble furiously and spill over
- Fryer lid and handle can become very hot and cause burns
- Have a fire extinguisher ready at all times