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SEDGWICK COUNTY, KANSAS
COMMUNICATIONS

NEWS

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FOR IMMEDIATE RELEASE

Sedgwick County Answers Your Holiday Questions and Offers Holiday Safety Tips

(Sedgwick County, Kansas) – It is the time of year when grocery stores are full and family and friends get together to give thanks. Sedgwick County answers some of your Thanksgiving frequently asked questions for this year and urges you to follow simple safety tips to make your Thanksgiving get together safe and enjoyable.

- ❖ Everyone enjoys that deep-fried turkey on Thanksgiving, but what do you do with the leftover oil?
 - Much like other household chemicals, peanut oil and other oils used to fry your turkey can contaminate the environment. Bring your leftover oil to the Sedgwick County Household Hazardous Waste Facility, 801 Stillwell, and we will recycle it for you! Companies in town use leftover turkey oil as an alternate fuel for trucks. The HHW Facility will be closed from Thanksgiving Day, November 25 – Monday, November 28, but will reopen on Tuesday, November 29 at 9 a.m.

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❖ In light of recent media reports about avian flu, is it safe to eat chicken, poultry and eggs for Thanksgiving?

- Yes, it is safe to eat chicken, poultry and eggs. This includes your holiday turkey. The U.S. Government has banned imported poultry from countries affected by bird flu. The U.S. Department of Agriculture (USDA) has made very strict importing restrictions to prevent the spread of the bird flu virus in the U.S. You can find more information on the avian flu, as well as other Seasonal Food Safety Facts, on our website at www.sedgwickcounty.org.

❖ Are there some simple safety steps to follow when preparing Thanksgiving dinner?

- Keep your stove/range clean and grease free
- Wear the proper clothes when you cook (short or close fitting sleeves are the best); roll or tie back long or loose sleeves
- Turn pot handles away from the front of the range so pots won't be knocked over
- Keep children away from the range at all times
- Keep flammables away from range and oven
- Use potholders or oven mitts to pick up HOT items
- Never leave the kitchen unattended when food is cooking
- Make sure you read and follow the directions when using a deep fryer to cook your holiday turkey.

If an accident should happen and emergency services are needed, remember that Sedgwick County emergency services are available twenty-four hours a day, seven days a week, by calling 9-1-1.

"Thanksgiving is a time to be thankful and enjoy family and friends," said Sedgwick County Commission Chairman Dave Unruh. "We encourage everyone to use safety when cooking for your guests."

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