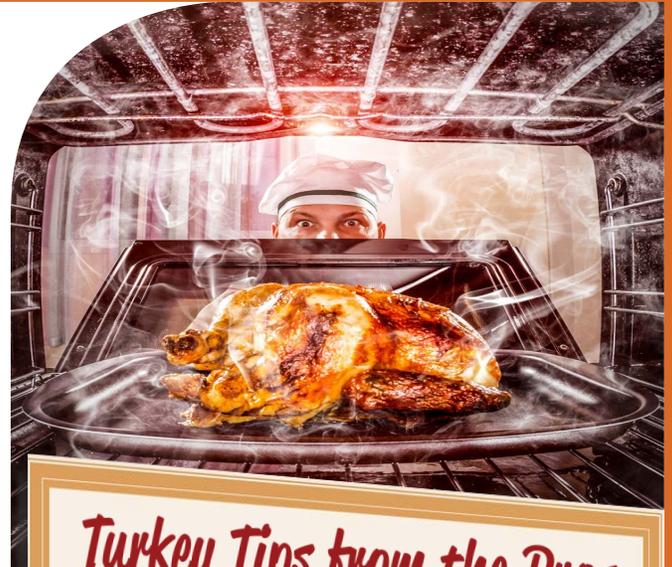


COOKING SAFELY THIS HOLIDAY SEASON

Between food preparation and keeping family and friends entertained, the holidays are a busy time for everyone - including our firefighters. Kitchen fires are three times more likely to occur on Thanksgiving than any other day, and 34% of these fires start when the stove is left unattended. Here are a few tips to safely enjoy good food and friends this Thanksgiving:

- **Never leave cooking unattended.**
- **Do not use water on grease fires.** Turn off the stove and smother the flames with baking soda and a tight-fitting lid. Call 911 in the event of an emergency.
- **Ensure your stove is vented properly.** Since natural gas stoves can produce carbon monoxide (CO), they should always be vented to the outside.
- **Clean the stove top regularly.** Remove grease build-up and debris around the stove to avoid triggering a fire.
- **Never use the kitchen oven as a space heater.** Natural gas ovens can produce CO and are not intended to be used as a heater.
- **Maintain working smoke alarms** on every level and every sleeping area of your home. And place at least one carbon monoxide detector on each level of your home.
- **Keep a fire extinguisher handy.** To properly operate, remember **APASS**:
 - 1) **Alert.**
 - 2) **Pull the pin.**
 - 3) **Aim low, pointing the extinguisher at the base of the fire.**
 - 4) **Squeeze the lever slowly and evenly.**
 - 5) **Sweep the nozzle from side-to-side.**



Turkey Tips from the Pros

1. The safest way to thaw a turkey is in the refrigerator. But plan ahead! It takes about 4-5 days for a 20lb turkey to fully defrost.
2. Cooking times differ for fresh or previously frozen birds. Plan on 20 minutes per pound in a 350° F oven for a defrosted turkey and 10 to 15 minutes per pound for a fresh one.
3. Before roasting, coat the outside of the turkey with vegetable or olive oil, season with salt and pepper and tightly cover the breast with aluminum foil to prevent over-browning. Remove the foil about 45 minutes before the turkey is done.
4. Once you get the turkey in the oven, resist the temptation to open the oven door and admire your handiwork. Temperature fluctuations increase the likelihood of a dry bird.
5. A fully cooked turkey should read 165° F at the thigh when it's done. If you stuff your turkey, check the internal temperature of the stuffing as well; it should be at least 165° F.

NATURAL GAS **VS** CARBON MONOXIDE (CO)

Natural Gas

Carbon Monoxide

None. However, ENSTAR adds an odorant called mercaptan to make it smell like rotten eggs.

ODOR

None. Carbon monoxide is odorless, colorless, and tasteless.

None.

PHYSICAL SYMPTOMS

Dizziness, nausea, headaches, and fatigue.

None. However, leaking natural gas will displace oxygen in the air.

RISK OF EXPOSURE

Even mild exposure to carbon monoxide can present serious health risks.

Yes, if ignition source is mixed with 5% - 15% concentration of natural gas.

RISK OF IGNITION

None.

Evacuate.

SUSPECT A GAS LEAK?

Evacuate.

Call 1-844-SMELL GAS (1-844-763-5542) or 911.

HOW TO REPORT A LEAK

Call 911.



"As a dispatcher in gas control, I know that every minute counts when it comes to emergency response. We are staffed around the clock, every day of the year to make sure that our customers, our families, and our systems stay safe."

-Heather O.

#WeAreENSTAR

