

The page is framed by a decorative border of stylized orange and brown acorns and leaves. The acorns are shown in various orientations, some with their caps on and some with their caps off. The leaves are simple line drawings with a few veins, scattered throughout the page.

Thanksgiving Cooking Tips from Chief Thomas

BELOW ARE SOME TIPS FOR ENJOYING A FIRE-FREE AND ENJOYABLE THANKSGIVING

- Remain in the kitchen while cooking and keep a close eye on what you fry. Always stay in the kitchen while frying, grilling and broiling. Use a timer to remind you of what you are cooking.
- Keep items that can catch fire, such as oven mitts, wooden utensils, towels, curtains and food packaging away from heat sources.
- Be alert when cooking, don't use the stove or cooktop if you are sleepy or have consumed quantities of alcohol.
- If you experience a small cooking (grease) fire, smother the flames by sliding a lid over the pan and turning off the burner. For an oven fire, turn off the heat and leave the door closed.
- Have a fire extinguisher handy and easily accessible.
- If cooking a turkey in the oven, use a large enough, heavy duty pan to catch any drippings. If using disposable aluminum pans, consider doubling the pans and avoid punctures. The dripping juices can cause an oven fire.

The use of outdoor gas- fueled turkey fryers that utilize hot oil should be strongly considered before use. The use of these fryers can lead to burns, other injuries and destruction of property when used improperly. With the extremely dry outdoor conditions, extreme precautions should be taken when utilizing this style of cooking. New styles of "oil-less" turkey fryers should also be considered.