TURKEY FRYING FACTS

Frying a Turkey for the Holidays?

Don't let the "Grease Grinch" spoil your holiday fun. Use this guide to keep your holidays safe, healthy, and happy when deep-frying a turkey. You'll find tips for cooking your turkey, along with safety information to keep you, your family and pets burn-free. And, avoid calling the plumber by keeping oil and grease out of your drains.

Avoid Calling the Plumber

It may seem like an easy solution to a messy problem, but pouring fryer oil down the drain will just lead to a nastier problem. Oil and grease rinsed down the plumbing system can congeal and block pipes, causing sewer back-ups. Proper disposal of your cooking oil and other greases may save your home from a clogged drain–and a holiday visit from the plumber.

Clogs can also occur outside your home in the public sewage system, resulting in raw sewage overflowing a manhole in the street or a cleanout on your property. As sewage flows down the street, it enters the storm drain system, where it is then carried straight into our local waterways without any treatment. Polluted storm water and sanitary sewer overflow runoff can lead to costly clean up and severe fines from State and Federal regulatory agencies.

Just like melted butter, cooking grease eventually solidifies in the sewer system. The above picture is a Hampton Roads sewer pipe blocked by grease.

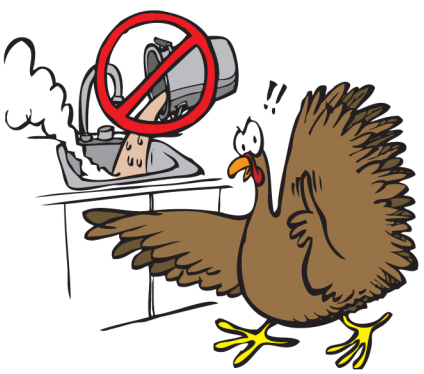
Only Rain in Storm Drains

In Hampton Roads, we say, "Only rain in storm drains!" Storm drains connect directly to the nearest body of water–be it a neighborhood creek, or the Chesapeake Bay. Water flows through the storm drains without treatment. Pouring oil down a storm drain is the same as pouring it directly into a lake.

What Do I Do with the Oil?

Disposing of gallons of fryer oil can seem overwhelming. What do you do with it all? Pouring it down the kitchen sink or the storm drain is simply asking for a clogged pipe. Instead, choose one of the following options. For best results, use a container with a tight-fitting lid:

- Store the oil in the original container for reuse. Strain out any particles and freeze. Oil can be kept for up to six months and reused for up to six hours of fry time.
- Freeze it and then throw the hardened oil away on trash day.
- Mix it with unscented kitty litter, sawdust, or sand to solidify the oil. Dispose of it in the trash. Avoid scented or disinfectant types of kitty litter as they can react with the oil and cause a fire.
- Recycle it at your community's transfer or recycling center. A list of centers is available at **www.askHRgreen.org**



Pouring used oil down the drain could result in an unpleasant call to the plumber. Keep your holidays merry by storing grease for another use, recycling it, or putting it in the trash.

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