

Thanksgiving Turkey

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Thanksgiving- Roast Your Turkey- Please

Thanksgiving is just around the corner. We all know this is a time for getting together and enjoying a meal with family and friends.

Some folks will want to “try something new” and instead of putting “Tom Turkey”: in the oven, the ambitious host decides to try to fry their holiday bird... **as a risk manager I can tell you ...this can be a bad idea!!**

Now, while this turkey preparation method may be more prevalent in the South, where the process is tried and true, rest assured the risks are the same!

Scenes like the one here are not unique and can make your holiday meal and the entire day a disaster. According to the National Fire Protection Association (NFPA), each year, an estimated 60 injuries and over \$15 million of damage occurs due to turkey fryer fires. In addition, about 1,000 home fires occur on Thanksgiving Day.



If you are still feeling adventurous this holiday season and want to try frying your turkey, here are a few tips to keep in mind:

1. Never attempt to fry a frozen turkey or a bird that has not been fully thawed, as this can easily cause an explosion or fire.
2. Consider using electric, infrared or air fryers.
3. If you are going to use oil to fry, always set up outside and away from buildings or homes. According to the Raleigh Fire Department, don't overheat the oil. Heating it beyond 375 degrees Fahrenheit can cause the oil to ignite.
4. If a fire does occur, never use water to extinguish a grease fire! Use the appropriate fire extinguisher.
5. Consider using oils with a higher smoking point such as rice, sunflower, peanut or canola oil.

For more information on turkey fryer safety, please refer to FEMA's [infographic](#).

Happy Thanksgiving to all!