

Travel Tips for the Thanks giving

- ✔ **Plan ahead.** Know where you're going and how you're going to get there. Download the latest GPS data or obtain a new map. Check for construction detours, and consult the weatherman.
- ✔ **Don't post news that you're out of town,** particularly not online on social networks which are open to the public.
- ✔ **Lower the volume on your telephone ringer;** no need to imply you're away with the chiming of repeated rings.
- ✔ **Leave your keys and responsibilities with a trusted neighbor or friend;** have them pick up mail and deliveries, and occasionally move your parked car around. Don't hide your keys outside; burglars will enjoy hunting for them.
- ✔ **Secure doors and windows;** eliminate ladders or house-hugging tree limbs to make sure there's no easy access to upstairs windows.
- ✔ **Operate lights with a timer** so you've always got something lit at night.
- ✔ **Invest in a security alarm system—** which is a fantastic idea anyway!

A Thanksgiving Feast Free of Threats - Turkey safety - Avoid visits to the bathroom or, worse, the hospital.

- **Buy carefully.**
 1. Avoid fresh, stuffed turkeys; buy your turkey at least 1-2 days before you cook it, and keep it in the fridge; keep it in the freezer if you've bought it earlier.
- **Defrost properly.**
 1. Thaw in the refrigerator (every 4-5 lbs. needs one day to thaw).
 2. Submerge the turkey (wrapped in leak-proof packaging) in cold water (every 1 lb. needs 30 minutes to thaw) that should be changed every half hour.
 3. Microwave in a microwave-safe pan, removing any packaging and following the manufacturer's instructions.
- **Cook immediately after thawing.**
 1. Avoid slow cooking or partially cooking the turkey.
 2. At 165 degrees F at least.
 3. Opt to cook the stuffing separately.
- **Use a thermometer** on the innermost part of the thigh and wing, as well as the thickest portion of the breast, to ensure that the turkey is well cooked.
- **Don't carve at once;** give the juices time (20 min.) to settle.
- **Keep Clean!**
 1. Wash your hands with soap and water before and after handling food.
 2. Keep all surfaces and utensils clean.
 3. Never handle cooked and raw food together, in order to avoid cross-contamination.
 4. Keep raw meat away from vegetables or other uncooked food.

