

NEWS

OF SAFETY

Grease Fires—What You Should Know



(NAPSA)—THREE DO'S AND A DON'T ABOUT GREASE FIRES—Take extra care when frying or deep frying food or when cooking with oils, lard, butter or other grease products. Safety experts at The Hartford Financial Services Group, Inc. suggest these three Do's and one Don't if a grease fire occurs: **DO** put a lid on the pan. **DO** toss baking soda on the flames. **DO** leave the house and call 911 if you can't put out the fire quickly and safely. **DON'T** use a fire extinguisher or water to put out a grease fire in a pan. That could cause the hot oil to splatter, spreading the fire instead of extinguishing it. A free booklet called *Fire Sense: A Smart Way to Prevent, Detect and Escape Home Fires* is available by writing to: The Hartford, Fire Sense, 200 Executive Blvd., Southington, CT 06489 or by visiting www.thehartford.com/firesense.