Frying a Turkey?

Here are some helpful tips to gobble up first!

Fryer oil should never be poured down the drain.

It may seem like an easy solution to a messy problem, but pouring fryer oil down the drain will just lead to more problems. Oil and grease rinsed down household drains can congeal and block pipes, causing sewer backups.

Avoid calling the plumber!

Proper disposal of your cooking oil and other grease 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 flows straight into our local waterways without any treatment.



Pictured here: a sewer pipe blocked by grease.

Remember, only rain down

Storm drains connect directly to the nearest body of water-be it a neighborhood creek or the Chesapeake Bay. Pouring oil down a storm drain, in ditches, or anywhere outdoors is like pouring it directly into our local waterways. Help keep our waterways clean by properly disposing of fats, oils, and grease.





What to do with all that 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 problem. Instead, choose one of the following options:

- 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.
- Once it cools, mix it with unscented kitty litter, sawdust, or sand to solidify the oil.
 Dispose of it in the trash. Avoid scented kitty litter as they can react with the oil and cause a fire.
- Take it to your community's household hazardous waste site. A list of disposal options by locality is available at www.askhrgreen.org/householdhazardous-waste.

