

Being Thankful and Safe: Tips from Southwest Airlines for a Memorable Thanksgiving Holiday

Some Thanksgivings are more memorable than others. I remember my first time preparing the feast. My mom said that if I was going to put stuffing inside the turkey, it needed to be removed immediately or my guests could get food poisoning. Yikes! It was at that moment, I decided I would never put stuffing inside the turkey. Before you strut your stuff(ing), here are some important Thanksgiving tips.



1) Keep an eye on the kitchen

Thanksgiving is a peak day for home cooking fires. According to the National Fire Protection Association (NFPA), there are four times as many fires on Thanksgiving than on a typical day. When boiling or baking, do not walk away from the kitchen for long periods of time. Use back burners when young children are present, turn pot handles in, and enforce a kid and pet-free zone of at least three feet from the stove or oven.

2) Food poisoning

One of the biggest contributors to food poisoning is improper handling of raw meat, or undercooked meat being exposed to already cooked food. After you feast, refrigerate leftovers promptly—no more than two hours after food has been served. Leftovers are most safely eaten within three days or should be moved to the freezer.

3) Protect your pets

While your family enjoys a special meal, give your furry friends a small feast of their own. Offer them made-for-pets treats. Alternatively, stuff their usual dinner perhaps with a few added tidbits of turkey, vegetables, and dribbles of gravy.

4) Travel safely

The Thanksgiving holiday is one of the busiest travel times of the year. It is best to plan travel outside of the heaviest days to avoid congestion the Wednesday before Thanksgiving and the Sunday afterward. No matter when you leave or how you plan to get there, leave plenty of time, and drive carefully if you decide not to fly.

Southwest Airlines wishes you and yours a happy and healthy Thanksgiving—gobble til you wobble!