



News Release

Hampton Roads Planning District Commission

FOR IMMEDIATE RELEASE

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Three Easy Ways to Dispose of Turkey Fryer Oil

Hampton Roads Localities Promote Safe, Healthy, and Happy Holidays with Turkey Frying Factsheet

Chesapeake, VA—November 20, 2008—Hampton Roads residents know that deep-fried turkey tastes great, but not all turkey-frying chefs know what to do with the gallons of left-over oil. Looking for an easy solution to a messy problem, some residents resort to pouring it down the sink or the outside storm drain. Oil and grease rinsed down the sink or toilet can congeal and block pipes, causing sewer back-ups. Pouring oil down a storm drain is the same as pouring it directly into a lake or stream.

Three Easy Ways to Dispose of Turkey Fryer Oil

- For best results, use a container with a tight lid.
- Freeze it and then throw the hardened oil away on trash day.
- Mix it with unscented kitty litter, sawdust, or sand to solidify the oil. Dispose of it in the trash. Avoid scented or disinfectant types of kitty litter as they can react with the oil and cause a fire.
- Recycle it at your community's transfer or recycling center. A list of centers is available at www.hrclean.org.

Store Oil for Later Use

You can also store the oil for later use. Oil can be kept for up to six months and reused for up to six hours of fry time. Strain the oil first, and then store in the freezer.

HR FOG Newest Member of Hampton Roads Environmental Education Committees

The Hampton Roads Fats, Oils, and Grease (HR FOG) committee develops educational programs to discourage the improper disposal of fats, oils, and grease. The 16 localities of Hampton Roads fund HR FOG through the Hampton Roads Planning District Commission. The

programs of HR FOG assist in meeting local goals and the requirements of the regional sanitary sewer overflow consent order.

Visit www.hrpdcva.gov to download HR FOG's *Turkey Frying Facts*. HR FOG's new public service announcement will be available soon on www.youtube.com/HRGreenVA. For regular green tips, follow HRGreen at www.twitter.com/hrgreen.

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Attachment: Turkey Frying Factsheet