

# NEWSLETTER

## HOA Officers Elected

The homeowners association Board of Directors have elected the following officers for the 2014 calendar year:

President: David Sager

Secretary: Randy Sands

Treasurer: Russ Craig ❖

## HOA Board Members

In addition to the officers listed above, the following neighbors are At-Large members of the Board of Directors:

Jim Hanson

Chris Milke

John O'Loughlin

Peter Schmidt

Bret Stine

Mark Wesolowski ❖

## HOA Board Meetings

The last regular Board of Directors meeting of the year will be held from 7:00PM to 9:00PM on Thursday, November 13 at the Craig residence. All homeowners are welcome to attend. ❖

## HOA Web Site

The Brookeville Farms HOA web site is located at [www.bfmdhoa.info](http://www.bfmdhoa.info). This site includes information pertaining to the HOA such as Architectural Review forms, minutes from previous board meetings, current and previous newsletters, as well as contact information for board members. ❖

## Reminder to Motorists when Encountering Emergency Vehicles

The Department of Fire and Rescues Services reminds motorists that when they hear or see an emergency vehicle on call, CLEAR for them, following these simple rules.

- Calmly pull parallel to and close to the nearest curb or road-edge and STOP!
- Leave room. Keep intersections clear, and never try to follow emergency vehicles.
- Enter into traffic with caution after the emergency vehicle has passed, remembering to signal.
- Aware - be aware of surroundings, keeping the radio volume low, and checking rear view mirrors frequently.
- Remain stopped until the emergency vehicle has passed, and check for additional emergency vehicles behind them.

Motorists are reminded that failure to yield to emergency vehicles can result in up to \$195 in fines and three points on a driving record. ❖

## Keep Your Family Safe this Thanksgiving

Did you know that cooking fires are the primary cause of fires? More cooking fires occur on Thanksgiving than on any other day of the year. With Thanksgiving quickly approaching, keep safety at the top of your "to do" list. "Whether you're a seasoned chef or a rookie cooking your first holiday feast, the strategies for serving up a safe meal are the same," according to Montgomery County Fire Chief Steven Lohr. "Unattended cooking is the leading cause of residential fires and we're asking residents to follow these simple safety tips and to have a happy and safe Thanksgiving holiday.

### Cooking Safety Tips:

- Be alert! Stay in the kitchen when using the stovetop and use a timer. If you must leave the kitchen, even for a minute, turn off the stove.
- Keep anything that can catch fire at least 3 feet from the stove, toaster oven or other heat source. This includes pot holders, food packaging, dish towels, paper/plastic bags, etc.
- Do not pour water on a grease fire. Pouring water on a grease fire can cause the fire to spread. In the event of a range-top fire, turn off the burner, put on

an oven mitt and smother the flames by carefully sliding a lid or cookie sheet onto the pan. Leave the lid in place until the pot or pan has cooled.

- Clean cooking surfaces regularly to prevent grease buildup which can ignite.
- Always wear short, tight-fitting sleeves when cooking to prevent clothing from coming in contact with a burner and catching fire.
- Do not hold children while cooking or carrying hot foods or drinks. Keep children at a safe distance from hot surfaces, liquids and other kitchen hazards.
- Plug microwaves and other kitchen appliances directly into an outlet. Never use an extension cord for a cooking appliance as it can overload the circuit and cause a fire.
- Double-check the kitchen before you go to bed or leave the house. Make sure all other appliances are turned off and that any candles or smoking materials are safely extinguished.
- Smoke alarms save lives. Install a smoke alarm on every level of your home, test alarms monthly and change batteries annually or as recommended by the manufacturer if your alarm features long-life batteries.

Turkey fryers are becoming an increasingly popular choice to cook the Thanksgiving turkey and can be extremely dangerous if proper precautions are not taken. If your plans include using a turkey fryer, fire department officials urge residents to follow all manufacturer directions closely and to review the following safety tips:

#### **Turkey Fryer Safety Tips:**

- Never leave a fryer unattended. Keep your “dynasty” safe this holiday and be sure to check out the tips here: [https://www.youtube.com/watch?v=LK4RgG6\\_Yxk](https://www.youtube.com/watch?v=LK4RgG6_Yxk)
- Turkey fryers are prone to tipping over. Fryers should always be used on a non-combustible, flat surface to reduce accidental tipping.
- Fryers should always be used outdoors at least 10 feet from buildings and any flammable materials. Never use a fryer on a wooden deck, under a patio cover, in a garage, porch or other enclosed space.
- Do not overfill the fryer. The oil may spill out of the unit when the turkey is placed into the cooking pot. Oil may hit the burner/flames resulting in a potential fire hazard that could engulf the entire unit.
- Oil and water do not mix! Make sure the turkey is completely thawed before it is placed in a fryer.

Partially frozen turkeys can cause a spillover effect which may result in a fire.

- Some units do not have thermostat controls and, if not carefully watched, have the potential to overheat the oil to the point of combustion.
- Use well-insulated potholders or oven mitts when touching the pot or lid handle. The sides of the cooking pot, lid and pot handles get dangerously hot and can result in severe burns. If available, use safety goggles to protect your eyes from any oil splatter.
- Keep children and pets away from fryers. The oil can remain dangerously hot even hours after use. ❖

### **Keep Your Reusable Bags Clean**

Since the “Bag Tax” went into effect in 2012, many Montgomery County residents have started utilizing reusable bags for their groceries and other purchases. This article from Montgomery County government sheds some light on something many of us are probably overlooking.

Keeping your reusable bags clean is as important to your health as washing your kitchen towels, dish rags, and sponges. Reusable bags can become soiled and unsanitary over time and unsuitable for carrying food. Here are some tips for keeping reusable bags clean:

- Reusable bags made out of cotton can be machine washed with similar items such as kitchen towels.
- Polyester/nylon bags and bags made out of recycled plastic can be hand washed with warm soapy water and hung to dry; let them dry completely, both inside and out and right side out.
- Bags can also be cleaned on the inside with a disinfecting wipe or spray after each use.
- Choose two bags that are easily identifiable and permanently designate one bag for meats and one bag for produce, also let your cashier know what should go into each bag.
- Wrap items that can leak to prevent contamination of other foods or the reusable bag (There is no charge for bags used to contain perishable items, such as packaged meats).
- Consider where you keep reusable bags; store them in a clean dry place that will not be exposed to potential contaminants, such as pets or shoes.
- Do not store reusable bags in the trunk of your car; the hot temperature creates a nurturing home for bacteria.

We are keeping our environment healthy by reducing the number of bags used and we can keep ourselves healthy by making sure reusable bags are clean! ❖