

My Dinner is on Fire!



Pre-reading

Questions:

- What do you know about grease fires?
- Have you ever had one?

Definitions:

- Smother – to kill by not getting enough air
- Splatter – to splash or scatter bits or drops

Reading

15 Cooking is one of the leading causes of fire in the home. Most kitchen fires
30 happen because someone started heating fat or oil and forgot about it. The oil gets
41 hotter and hotter. It then smokes and may burst into flames.
59 If the grease fire is small, you may be able to stop it with a handful of baking
74 soda. Do not use baking powder. It contains flour and/or starch that can spread the
76 fire.
93 Never use water on a grease fire. It can cause grease to splatter and the fire to
109 spread. Keep the pan or pot lid nearby. You can smother a small grease fire by
115 placing the lid on the pan.
130 Do you have a fire extinguisher in your home? Do you know where it is?
148 Do you know how to use it? A larger grease fire will **require** one. A person that has
165 a fire extinguisher and knows how to use it can stop a grease fire. Keep a fire
171 extinguisher in or near the kitchen.
188 If you have to leave the stove for any reason, turn off the heat. If you need to
205 answer the phone, turn off the heat. If you need to check on the kids, turn off the
213 heat. If you need to answer the door, turn off the heat.

Understanding

1. List two ways to stop a small grease fire. _____

2. What two things should you **not** use on a grease fire? Why? _____

3. What causes most kitchen fires? _____

4. Where should you keep a fire extinguisher? _____

5. What does the word **require** mean? _____

Writing

Choice A: What did you learn from this reading?

Choice B: Write about your own experience with grease fires.
