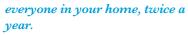


# Only 2 Minutes To Escape A Burning **Building:** National Fire Safety Month Perfect Time To Practice

Fires can start anywhere for any number of reasons, even in the safest homes. While the number of house fires in the United States dropped by half since 1980, thanks to smoke detectors and better building codes, the amount of time a person has to escape a burning building has drastically dropped, too. According to Consumer Reports, the time a person had to get out of a burning home 40 years ago was 17 minutes; today it is around three minutes. Fires are burning hotter, faster, and are more deadly due to homes having open floor plans with fewer walls and doors to contain flames and since furniture is now built with fast-burning particle board and plastics instead of slower-burning solid woods.

One of the best ways to prevent serious injury and death should a fire break out in your home is knowing how to escape the danger. In recognition of Fire Safety Month in October, Todd Law wanted to share the National Fire Protection Association's urge to everyone to learn and practice the following:

- Make a home escape plan and discuss it with everyone in your
- Know at least two ways out of every room, if possible. Make sure all doors and windows leading outside open easily.
- Have an outside meeting place (like a tree, light pole, or mailbox) a safe distance from the home where everyone should meet.
- Practice your home fire drill at night and during the day with



- Practice using different ways out.
- Teach children how to escape on their own in case you can't help
- Close doors behind you as you leane
- If the smoke alarm sounds, GET OUT AND STAY OUT. Never go back inside for people or pets.
- *If you must escape through smoke,* GET LOW AND GO under the smoke on your way out.
- Call the fire department from outside your home.

It is also important to remember these important tips for fire prevention, according to the Red Cross:

- Since cooking fires are the leading cause of home fires, closely monitor your meal anytime you are cooking. Keep anything that can catch fire away from your stove.
- Install and learn how to use a fire extinguisher. (continued on page 2)

















## Safe Sleeping Can Prevent SIDS – Send Us Your #SafeSleepSnap

Did you know that taking extra precautions when your baby is sleeping is one of the best ways to prevent Sudden Infant Death Syndrome (SIDS)? There is no specific cause of SIDS, but since October is National SIDS Awareness Month, we wanted to share what we have learned from the National Institute of Child Health and Human Development during the process of keeping precious Lily safe and sleeping soundly:

- Place your
   baby on his or
   her back to sleep for every sleep
   time
- Use a firm sleep surface, like a mattress in a safety-approved crib, covered only with a fitted sheet





- Never let your baby sleep on soft surfaces (like an adult bed, sofa, or couch)
- Share a room with your baby, but not a bed
- Make sure nothing covers your baby's face or head
- Keep pillows, blankets, crib bumpers, and stuffed animals out of your baby's sleep area
- Never smoke or let others smoke around your baby
- Dress your baby in sleep clothing instead of using a blanket
- Breastfeed your baby

To celebrate keeping your baby safe (and to show off how adorable your sleeping baby is!) post a photo of your baby sleeping safely and tag the Todd Law Instagram or Facebook pages, making sure to use #SleepSafeSnap, the National Institute of Health's campaign to promote safe sleeping spaces for babies. We'll randomly choose one winner to receive a special baby gift from Lily!

#### Only 2 Minutes To Escape A Burning Building: National Fire Safety Month Perfect Time To Practice (continued from page 1)

- Learn how to extinguish a small cooking fire: On a stovetop, smother the flames by sliding a lid over the pan and turning off the burner. Leave the pan covered until it is completely cooled. For an oven fire, turn off the heat and keep the oven door closed.
- If in doubt, just get out! If flames spread to objects beyond the stove or oven, evacuate immediately.
   When you leave, close the door behind you to help contain the fire.
- Use caution around heating equipment such as space heaters and fireplaces. Keep anything that could catch fire at least three feet from the heat.
- Use caution with electrical equipment by always plugging appliances directly into wall outlets - extension cords are only for short-term use.
- Check power cords. Make sure they are not across doorways or under carpets where they might get pinched or wear out.
- Have all electrical work done by a certified electrician.
- Store matches and lighters out of children's reach and sight and teach young children to never touch them.
- Smoking is a leading cause of home fire deaths. If you smoke, do so outside. Make sure to extinguish smoking materials in a deep and sturdy ashtray.
- Never smoke or allow anyone to smoke where medical oxygen is used. Never smoke in bed.
- Avoid using candles; if you must, use extreme caution, and never leave it unattended.
- Working smoke alarms save lives and can cut the risk of dying in a home fire in half. Be sure that you install smoke alarms on every level of your home, inside bedrooms and outside sleeping areas, and that you maintain and test them regularly.
- Make sure everyone in your home knows the sound of a smoke alarm and what to do if it goes off.
- Test ALL smoke alarms at least once a month by pressing the test button.

Be fire safe this month and every month to protect the ones you love!

### Time For Giving Thanks To Past Generations With The Todd Law Family Recipe Contest!

It's that time again! Todd Law's 3rd Annual Family Recipe contest is the perfect way to pay homage to the loved ones who brought family traditions to the dining room table. Whether it's a recipe that your great-great grandmother passed down through generations or a newer recipe signifying the joining of two families, we'd love to hear all about them and why they make your family's Thanksgiving meaningful. One winner will be randomly selected to win a \$100 gift card to the grocery store of their choice and have their family recipe featured in our newsletter!

To enter, please send the following information to anneke@josephmtodd.com:

- 1. Your name and phone number
- 2. The recipe, including ingredients and directions on how to make
- 3. An explanation of why the dish is meaningful to your family
- 4. A photo of the dish (if available)
- 4. A photo of your family or the family member who created the recipe (if available)

Deadline to enter is Friday, November 18th and the winner will be announced by Monday, November 21st!



# NEED A SMOKE DETECTOR TO PROTECT YOUR HOME?

Todd Law would like to extend a big thank you to Clayton County Fire & Emergency Services for providing smoke detectors to the community in their effort to prevent fire tragedy. According to their website, smoke detectors are available while supplies last and you must sign a release prior to obtaining a smoke detector. Supplies are designated for all unincorporated Clayton County as well as the city of Jonesboro and city of Lovejoy. To get your smoke detector contact Clayton County Fire & Emergency Services at 770-473-7833. If you live in the city of Riverdale, College Park, or Morrow, please contact your local fire department.



## RECIPE OF THE MONTH

# Classic Chicken Pot Pe

#### INGREDIENTS

- One (1) box refrigerated pie crusts (2-count), softened as directed on the box
- 1/3 cup butter or margarine
- 1/3 cup chopped onion
- 1/3 cup all-purpose flour
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1/4 teaspoon pepper
- 1 <sup>3</sup>/<sub>4</sub> cups chicken broth
- 1/2 cup milk
- 2 ½ cups shredded cooked chicken
- 2 cups frozen or fresh mixed vegetables, thawed

### **DIRECTIONS**

- 1. Heat oven to 425°F. Prepare pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.
- 2. In 2-quart saucepan, melt butter over medium

heat. Add onion; cook 2 minutes, stirring frequently, until tender. Stir in flour, salt, and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened.

3. Stir in chicken and mixed

3. Stir in chicken and mixed vegetables. Remove from heat. Spoon chicken mixture into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.

4. Bake 30 to 40 minutes or until crust is golden brown. During last 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Let stand 5 minutes before serving.

The perfect way to welcome the cooler weather and get our fill of chicken before turkey season, this classic comfort food can be adapted to any tastes by adding your favorite vegetables.





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Joe and Jillian

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josephmtodd.com

Fall means football and football means GAME DAY! Snap a photo in your game day gear reading The Todd Law Times and tag us on our Joseph M. Todd, PC Facebook or Instagram pages for a chance to win one of two \$100 Amazon gift cards! Want to add someone who could use some great tailgating recipes? Call us and we'd be happy to add them to

the mailing list!



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# Raving of the Month

"They are good, thorough and go out of their way to get the job done."

- Tracy Harper