HOLIDAY FOOD SAFETY

A large crowd to cook for, a big bird to roast and too many cooks in the kitchen can lead to foodborne illness from holiday dining. Following these basic recommendations will help ensure safe food for your guests, not only during the holidays but year-round.

Clean: wash hands and surfaces often.
• Keep everything clean while preparing holiday meals.
• Wash hands and kitchen surfaces often with hot soapy water.
• Wash cutting boards, dishes and utensils after preparing each food item and before going on to the next item.
• Paper towels are recommended for cleaning up kitchen surfaces.

Separate: don’t cross contaminate.
• Cross-contamination is the scientific word for how bacteria can be spread from one food product to another.
• Special attention needs to be given when handling raw meats and ready-to-eat foods.
• Separate raw meat, poultry and seafood from other foods when shopping at the grocery store and in your refrigerator.
• Use one cutting board for raw meat and poultry and a separate board for other food.
• Don’t place cooked food on a plate that previously held raw meat and poultry unless the plate has been cleaned.

Cook: Cook to proper temperatures.
• Use a food thermometer to make sure meat and poultry are cooked to proper temperatures.
• Cook roasts and steaks to at least 145 ºF, whole poultry to at least 165 ºF in the thigh, and ground beef to 160 ºF.
• When reheating, leftovers should be thoroughly heated to 165 ºF; sauces, soup, and gravy should be brought to a rolling boil.

Chill: refrigerate promptly.
• Refrigerate or freeze leftovers within two hours.
• Place leftovers into shallow containers for rapid cooling.
• The refrigerator should be maintained at 40 °F or below and the freezer at 0 °F or below.
• Keep hot foods hot, 140 ºF or above, and cold foods cold, 40 ºF or below.
• Never defrost food at room temperature.
• Thaw food in the refrigerator, in a cold water bath, or in the microwave.
• Marinate foods in the refrigerator.

Following these simple tips will ensure that you and your family will have a safe and happy dinner.

Cobb 2040 - share your vision for Cobb’s future

The 2040 Comprehensive Plan is a long-range, community designed growth strategy that will continue to make Cobb County an attractive place to invest, conduct business, and raise a family. The current plan, adopted in 2007 with subsequent annual amendments, covers the time period between 2007 and 2030.

The 10-year update will extend the current plan’s growth outlook to 2040. The 2040 Comprehensive Plan, which is mandated by the State of Georgia, will help Cobb County guide and manage expected population and employment growth and coordinate major public investments in Public Safety, Transportation, Community Facilities, and other important elements.

Cobb County staff invites everyone in the community, whether you’ve been a part of the process or are new to the process, to come out and provide feedback on the work done to-date.

The public open house is 5 - 8 p.m., Thursday Nov. 17 at the Cobb County Civic Center, 548 South Marietta Pkwy., Marietta 30060.

If you have any questions regarding the 2040 Comprehensive Plan please call 770-528-2018 or email comdevplanning@cobbcounty.org.
Holiday happenings

The Art Place

The Art Place is happy to announce its 8th annual Artist Attic Holiday Show and Sale! The sale, as always, will feature work from their talented teachers and students. Artist Attic is a great place to find unique, handmade holiday gifts.

The event lasts from Nov. 9 to Dec. 15, with sneak peak opening and reception for artists, MVAA members and special guests from 7 - 9 p.m. Nov. 9. For more information call 770-509-2700 or visit tapmarietta.com.

Mable House Arts Center

The Christmas House Arts & Crafts Show takes place every year in early December at the Mable House Arts Center in Mableton, GA. The show is open 10 a.m. - 6 p.m., Dec. 2 - 10, and 2 - 6 p.m., Dec. 11. It is a juried show with a Christmas theme.

All of the items are handcrafted, from bath products to hand turned wood. Buyers will find just about everything they need for holiday gifts as well as items that can be used year round. For more holiday events at the Mable House complex visit call 770-819-3285 southcobbarts.org or mablehouse.org.

Art Station Big Shanty

Join the Art Station - Big Shanty for their annual holiday market. The front gallery will be set up as a preview shop Nov. 3 - 18. The full shop, both front and back galleries will be open from Nov. 28 - Dec. 17.

It’s also time to register for winter art classes for adults and children. The classes begin mid-January. Visit artstationcobb.org for details.

One stop shop for holiday festivities

Holidays in Cobb is a collaborative effort between the Cobb Chamber, Cobb Travel & Tourism, the Cobb Energy Performing Arts Centre, the Cobb Galleria Centre, Marietta Welcome Center and Town Center Mall to serve as the county’s festive headquarters featuring information on time honored events, such as Lightsof Life, Marietta Square Winter Wonderland and Six Flags Over Georgia’s Holidays in the Park.

For more info on holiday events visit holidaysincobb.com.

Holiday wreath making for seniors

Did you know you can make a gorgeous holiday wreath with ornaments, ribbon and beads. You can, and it’s easy too!

Join Tracy Shehab and learn how to create your own colorful and festive wreath.

The class is from 10 a.m. to noon, Friday, Nov. 18 at the Senior Wellness Center, 1150 Powder Springs St., Marietta 30064.

Registration is $5 for Cobb residents and $8 for non-residents.

For more information call 770-528-5355.

Extension service holiday inspiration

Learn to make simple and creative gifts and ornaments on a budget, and prepare easy recipes for the holidays.

The workshop will be held at the Cobb County Extension office, 678 S. Cobb Dr., Ste. 200, Marietta, 30060 from 10 a.m. to 12:30 p.m., Saturday, Nov. 12.

There is a $5 registration fee. For more information call 770-528-4070.

A Charlie Brown Thanksgiving

Celebrate Thanksgiving the Peanuts way at the Vinings Library! Watch “A Charlie Brown Thanksgiving” then enjoy crafts and snacks based on the movie.

The festivities will be at the Vinings Library, 4290 Paces Ferry Rd., from 2-3:30 p.m., Nov. 12.