

Serving ENERGY VALUE

For Your

TURKEY

FEAST



The energy
cost of a
Thanksgiving
Day meal:

45¢

NATURAL GAS

\$1.81

ELECTRICITY

What we're
cooking for
12 folks:

- Roast stuffed 18-pound turkey
- Mashed potatoes and gravy
- Baked dinner rolls
- Vegetable casserole
- Two baked pumpkin pies

QUICK tips



Keep the oven door closed. The temperature drops 25 to 75 degrees each time the oven door is opened. Monitor cooking time by peeking through the oven window to check your food.

Use glass and ceramic dishes. They hold heat well and allow you to lower the oven temperature by 25 degrees.



Did You Know?



Using roasting bags reduces cooking time in the oven by nearly half.

Plan to bake more than one dish or cook an entire meal in the oven to save energy.

Looking for more ways to trim your energy costs this holiday? Get more ways to save energy and choose from a variety of energy efficiency programs by visiting ConsumersEnergy.com/myhome.