

TO: ALL WOOD COUNTY EMERGENCY COMMUNICATIONS AMATEURS
ALL NON-WOOD COUNTY EMERGENCY COMMUNICATIONS AMATEURS
FROM: KEN HARRIS WA8LLM
WOOD COUNTY EMERGENCY COMMUNICATIONS INCORPORATED

WOOD COUNTY BULLETIN NR 24.07

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SUBJECT: FOOD IN FREEZERS AND REFRIGERATORS

What happens to the food in your freezer or refrigerator in the Winter when the commercial power goes off for an extended period of time? A lot of people think that it needs to be thrown out. Have you ever checked the temperature in your freezer or your refrigerator? In the freezer the temperature is about 10 or 20 degrees above zero. In your refrigerator the temperature is about 40 degrees above zero. Now what is the temperature of the Winter air outside?

Did it ever occur to you that if the outside temperature is colder then it is in your freezer or refrigerator that you might be able to save most, if not all, of your food by taking it out into the cold Winter air? The food in your freezer will stay frozen for a long period of time, IF, you don't keep opening the door. If your freezer is a chest type unit, you can help it retain it's temperature by just covering it up with extra blankets. For upright freezers the only thing you can do for them is limit the amount of time you open the door. Since cold air is heavier then warm air, as soon as you open the door of an upright freezer, and refrigerators, the cold air is going to escape, by going to the floor.

To keep from losing, or wasting the food in your freezer or refrigerator, when the power is off, now is the time eat some of the food that at has been in there for awhile. If you think it may not be any good, then why were you leaving it in there in the first place? Now's the time to clean out the food that's been there for while, and think may be bad. If the food is still good, then eat it, don't just throw it away. The food in your freezers and refrigerators won't go bad over night, and if the temperature outside is colder then the temperature of the freezer and refrigerator, then take advantage of Mother Nature and use her freezer. Milk that's been stored in 25 to 30 degree snow tastes so much better then when it's stored in a refrigerator.

Ken Harris WA8LLM
WCEC
Wood County