

Art by **Adrienne Anderson Smith**

Background : Many people do not realize the simplicity of home safety. Thus, the University of Washington Medical Center has decided to make simple entertaining safety posts to put at easy access for the public.

Target Audiences: This will be helpful to the general public, old & young. In a way that would be very entertaining for the older to show and explain to the very young. Although learning in youth is essential, the older can certainly use reminders.

Objectives: To increase the safety conscious of the people, hence reducing easily avoidable injury.

Obstacles: There is always fear of flame, yet we have to make it possible for people to understand. This is a way we can reach out to the public explaining the necessity of knowledge & remaining calm - *know thyne enemies*.

Key Benefit: Practical Safety. Assuring less "traffic" at the Medical Centers, clinics & hospitals. Freeing up the staff to handle more traumatic, important cases.

Reasons Why: This will ease the transfer of information to the public in a cute entertaining manner.

Tone: Seriously light hearted - entertaining!

Media: The University of WA Medical Center's website public information page. Computers in the waiting areas of the Hospital, Childrens' Hospital & clinics to entertain.

Creative Considerations: Are to make the format entertaining & legible, with a touch of *surprise*.

[For the future, it would definitely be best to do this in several languages (spanish, tagolog, etc...) & to expand it into other topics of home safety - reach out to all.]



Initial LOGO followed by preliminary sketches

Be Very Wary, oil & grease are a blessing & a curse
(like water!) Very helpful, yet (potentially) hazardous. If a fire occurs care
must be taken



Start with a simple burner (gas - more safety concerns)
& theatrics!

1- light the burner
to a careful ^{medium} level



2- place the pan centered on
the burner

3- peacefully cooking

4- Flame breaks out! (Don't Panic)

5- DO NOT try Water - it splatters & spreads the flame increasing
the fire & danger

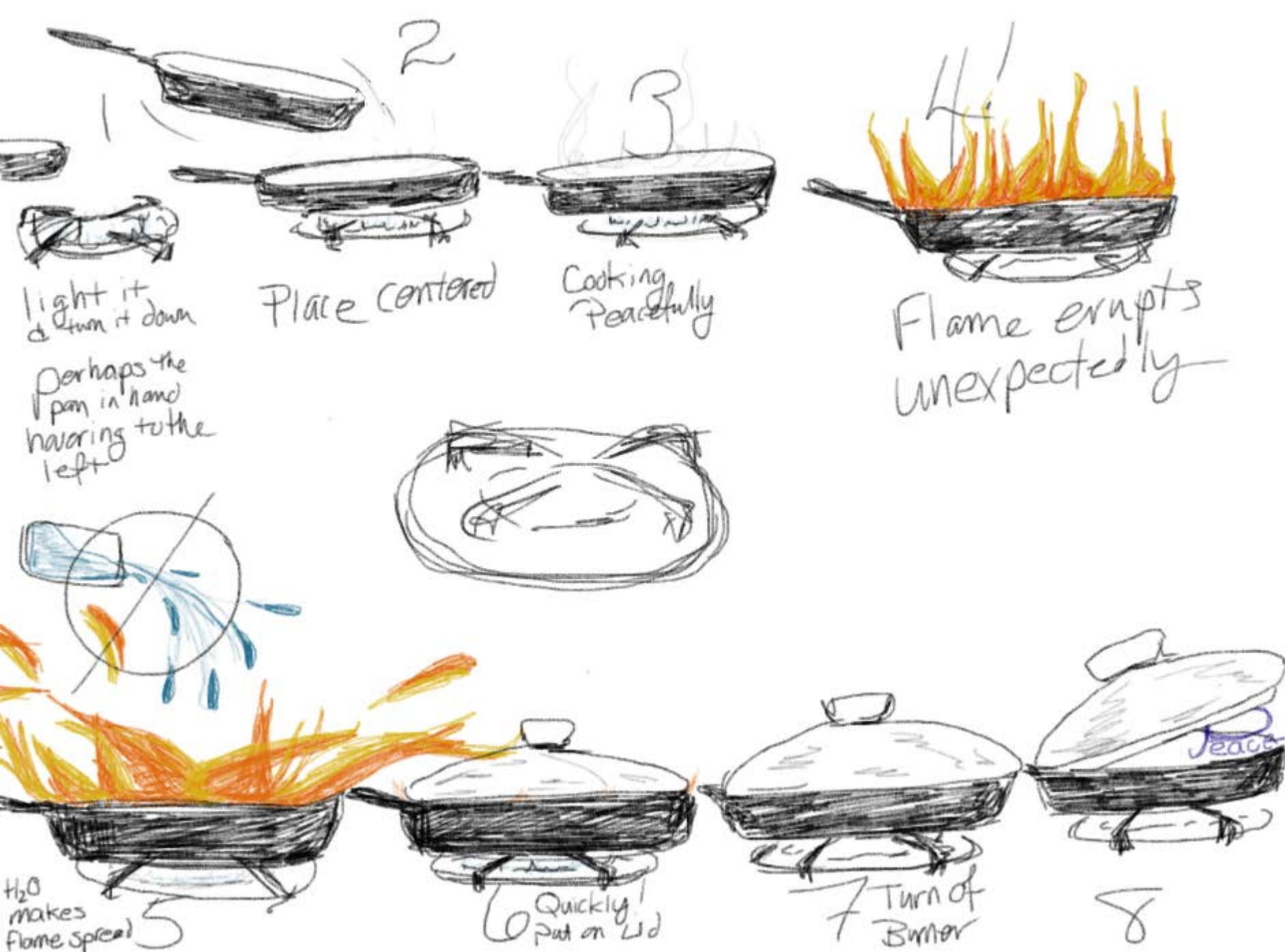
6- Putting a lid on the pan cuts off the oxygen, stopping the flame

7- turn off the burner

8- leaves

Note:
I have
witnessed
idiot people
putting the
pan on an auto
firing burner before
starting it!
du.

A simple gesture in everyday life can become
a hazard.





How to
stay safe



1

3

2

4

Over
Safety Is Wise

5

6

7

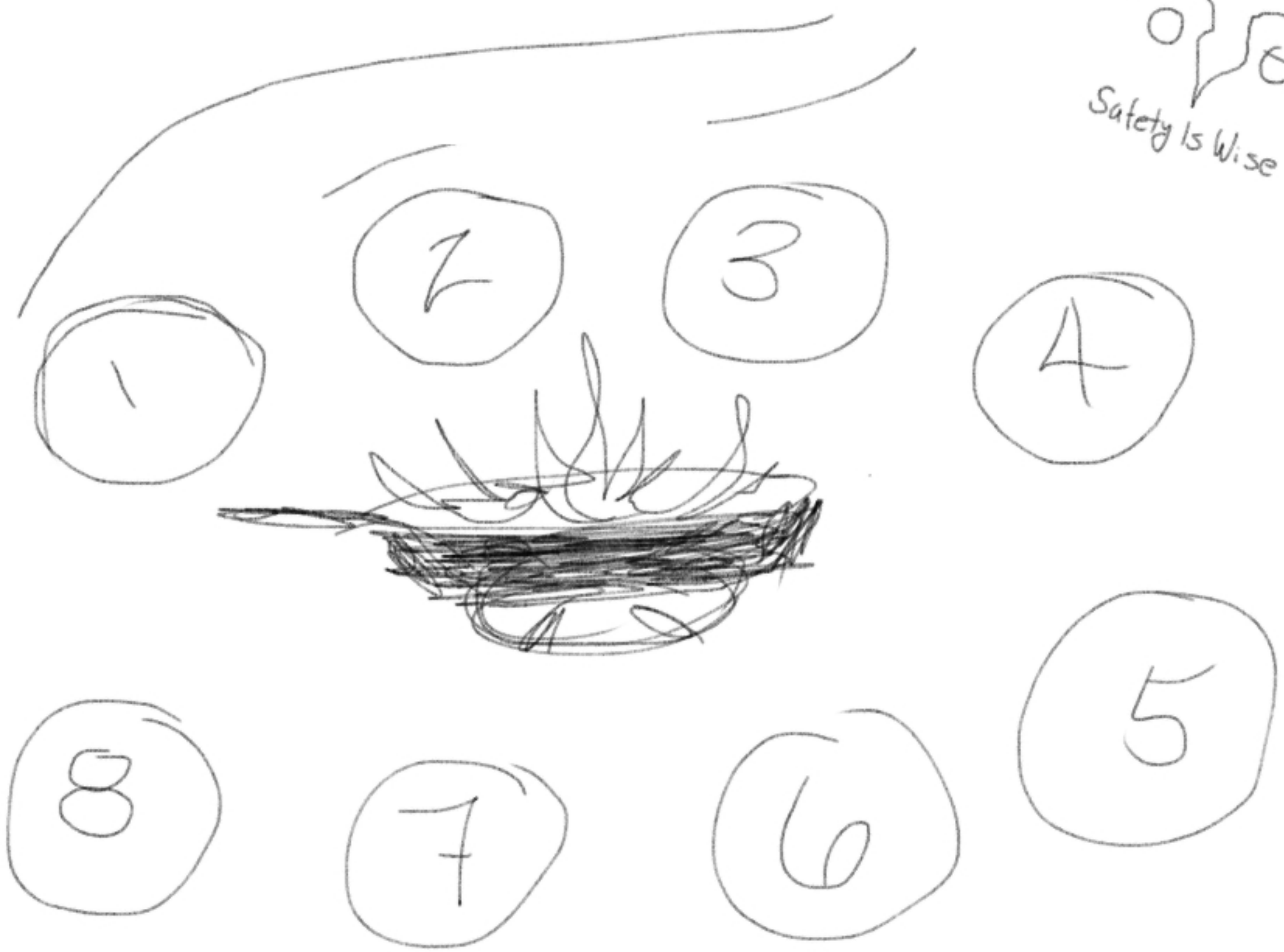
8

~.
~.
~.
~.
~.
~.
~.
~.
~.



Safety is Wise


Safety Is Wise



When Cooking on a Stove top (Especially propane or natural gas.)

What comes First?

light the burner
to a careful level

How to Place
the pan?

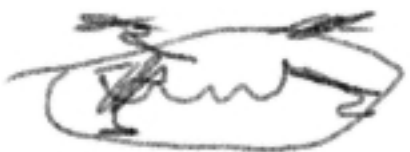
Centered on the
Burner

Is Everything
right?

It should be
peacefully cooking

What do I do
if flame breaks
out?

DON'T
PANIC!



NO! It splatters
& spreads increasing
the flames & Danger
Should I try
water?

Put ^{on} a fitting lid
to cut off the oxygen,
stopping the flame

What would work?

Remember to
turn off the
burner!

Did I forget
something?

Peace!
Anything else?

Safety
with Fire

1

2

3

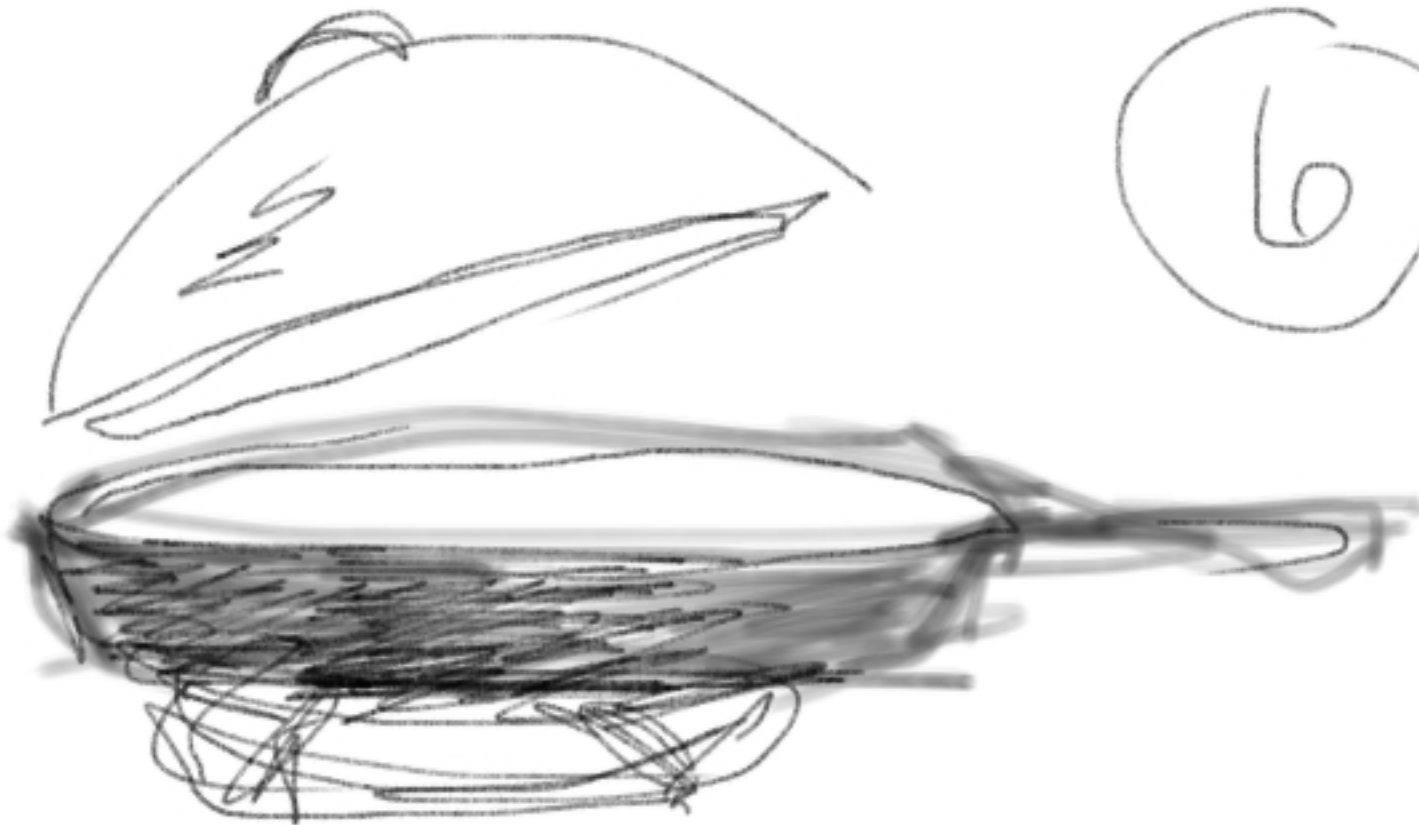
4

5

6

7

8



base for burner



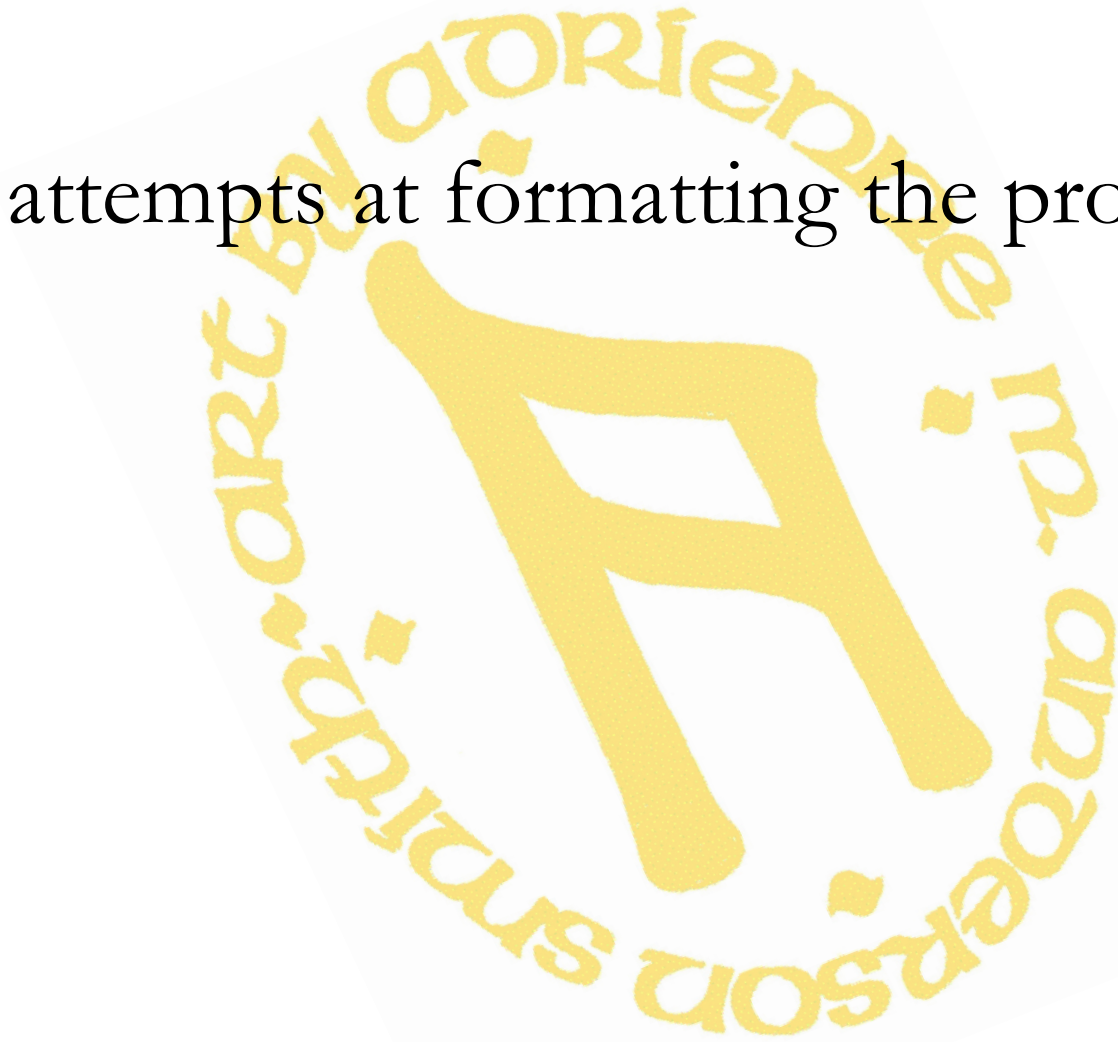
original



trimmed



Initial attempts at formatting the program



When Cooking on a Stove Top

(especially propane or natural gas)

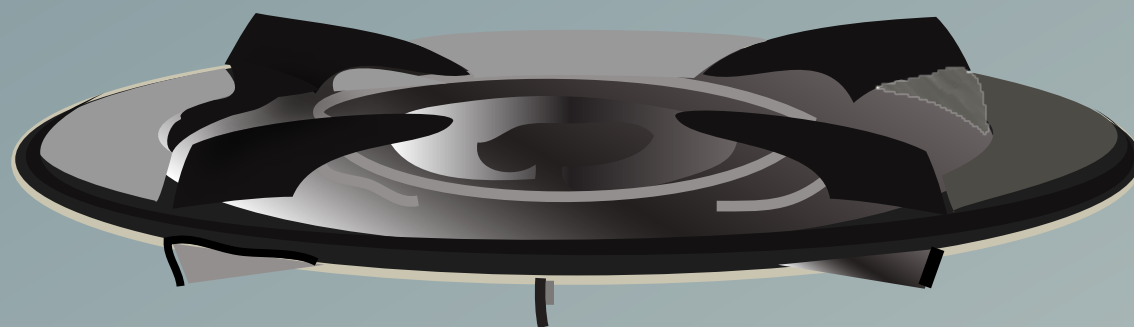


What comes first?

How to place the pan?

Is everything right?

What do I do if Flame breaks out?



Should I try water?

What would put it out safely?

Did I forget something?

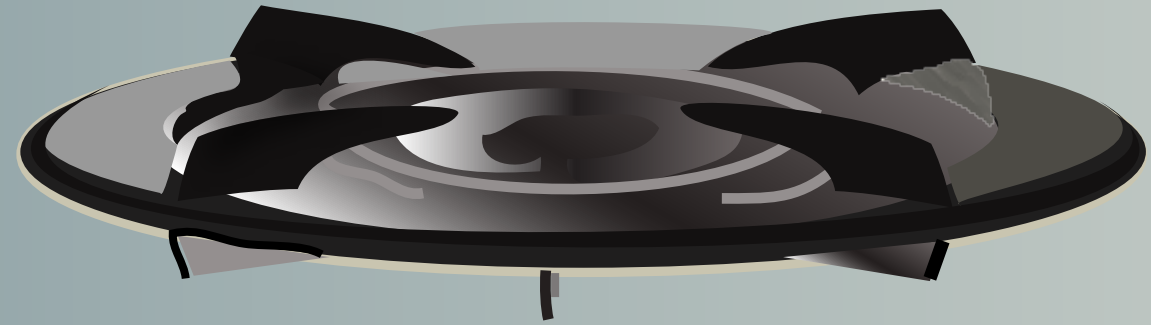
Anything else?

When Cooking in a skillet on a Stove Top

(especially propane or natural gas)



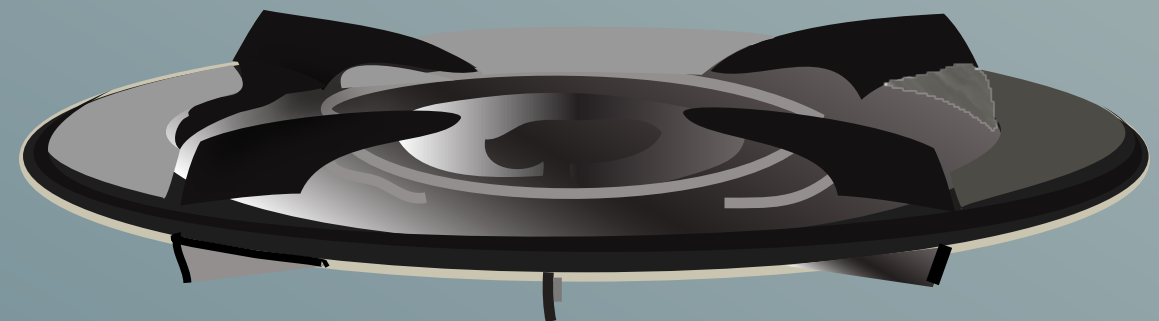
1. What comes first?
2. How should the pan be placed?
3. Is everything right?
4. What do I do if Flame breaks out?
5. Should I try water?
6. What would put it out safely?
7. Did I forget something?
8. Anything else?





When Cooking in a skillet on a Stove Top (especially propane or natural gas)

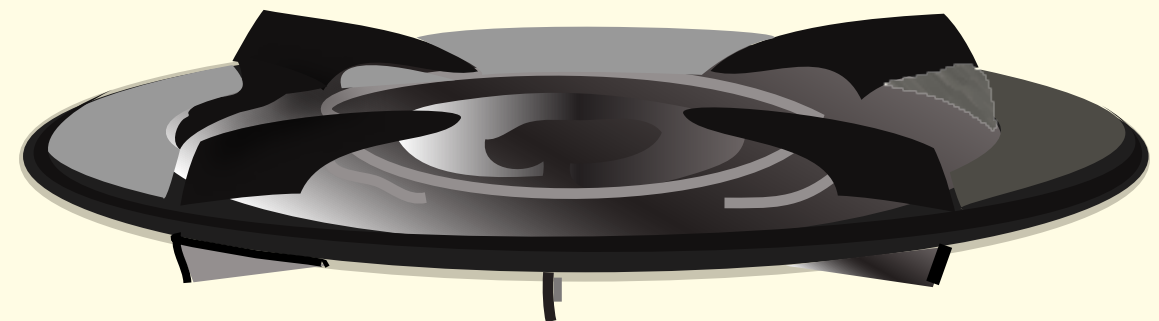
1. What comes first?
2. How should the pan be placed?
3. Is everything right?
4. What could I do if flame breaks out?
5. Should I try water?
6. What would put it out safely?
7. Did I forget something?
8. Anything else?





When Cooking in a Skillet on a Stove Top (especially propane or natural gas)

1. What comes first?
2. How should the pan be placed?
3. Is everything right?
4. What could I do if flame breaks out?
5. Should I try water?
6. What would put it out safely?
7. Did I forget something?
8. Anything else?



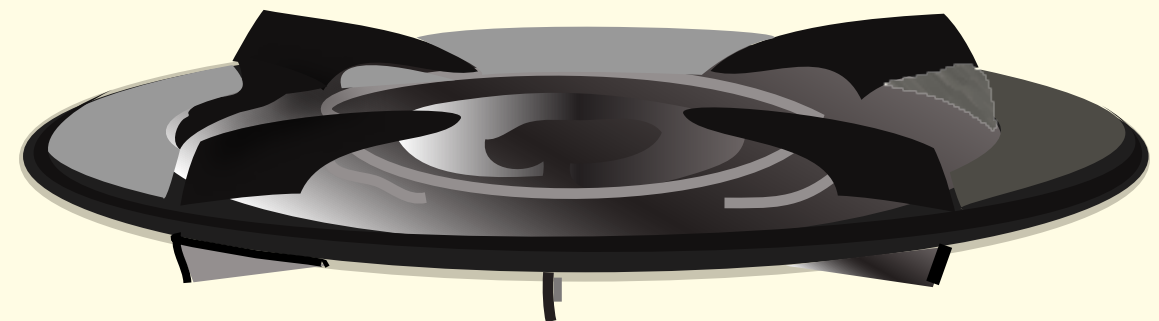
Final results





When Cooking in a skillet on a Stove Top (especially propane or natural gas)

1. What comes first?
2. How should the pan be placed?
3. Is everything right?
4. What could I do if flame breaks out?
5. Should I try water?
6. What would put it out safely?
7. Did I forget something?
8. What is the result?



En español,

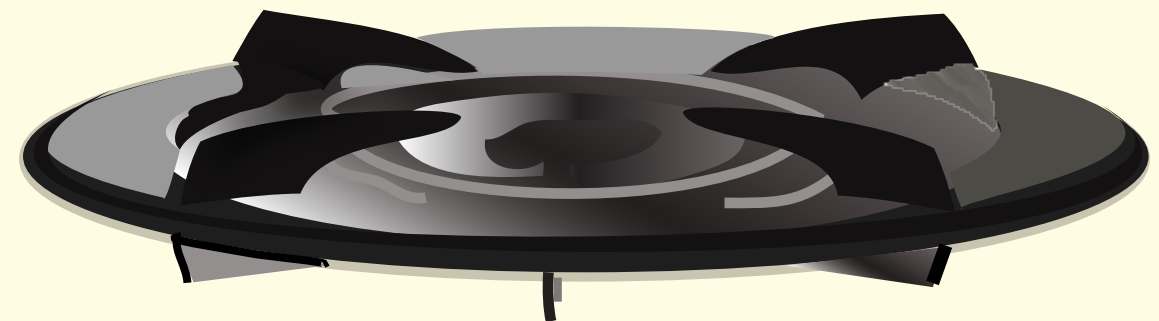




Al cocinar en una sartén a una cocina

(especialmente gas natural o propano)

1. ¿Lo que ocurra primero?
2. ¿Cómo debe el pan se coloca?
3. ¿Es todo lo correcto?
4. ¿Qué podía hacer si llama estalla ?
5. ¿Debo tratar agua?
6. ¿Lo que lo pondría a cabo de forma segura?
7. ¿No me olvido algo?
8. ¿Algo más?



Credits:

All computer art was done by Adrienne Anderson-Smith
the burner guide photo was trimmed on Adobe PhotoShop© but created on Adobe Illustrator©.

The sketches were done (by Adrienne) with **procreate**© on an iPad - then saved as jpeg.

The remainder of dramatic stove artwork, & the owl logo, was entirely created on Adobe Illustrator©.

The burner was based on a catalog photo found through Global Marketing at
<http://chinahuitian.gmc.globalmarket.com/show-product/gas+stove.html>

photographer unknown