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## **Champagne Corks**

A flying champagne cork is an unguided missile capable of ruining anyone's party. Since they are small enough to pass by protective facial bones and can travel at high speeds, corks can be very dangerous projectiles and have been known to blind people.

It is important to handle champagne bottles correctly and safely. Be sure the bottle is cold before opening the champagne. The cork in a warm bottle is more likely to pop unexpectedly. Chilling champagne to 45 degrees Fahrenheit also improves its taste.

After removing the cork's foil covering, carefully remove the wire hood while holding the cork down with the palm of your hand.

Point the bottle away from yourself and others. Place a towel over the top of the bottle and tilt it at a 45-degree angle. Grasp the cork, and slowly and firmly twist it to break the seal.

Keeping the bottle at a 45-degree angle, hold it firmly with one hand and use the other hand to slowly turn the cork with a slight upward pull. Continue twisting until the cork is almost out of the neck of the bottle. Counter the force of the cork using slight downward pressure just as the cork breaks free from the bottle.