



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



**OKLAHOMA
NATURAL GAS**

A DIVISION OF ONEOK

Prevent Fraud: Know the Facts

Oklahoma Natural Gas is committed to the safety of our customers. When it comes to avoiding fraud, we want you to know the facts. Individuals may call you and falsely claim to work for Oklahoma Natural Gas to secure your private information. By learning how to recognize these imposters, you can help prevent fraud from happening to you.



You should be aware that if your Oklahoma Natural Gas account is current, no one from our company will call you and ask for your personal financial information. You can always access your account information by registering online at www.oklahomanaturalgas.com, or by calling us at 1-800-664-5463.

If you receive a suspicious call, hang up and call Oklahoma Natural Gas to verify that the call was authentic. You may also report the incident to your local law enforcement agency.



Is It Really Us? Look for Identification

Oklahoma Natural Gas employees will enter your home only if you have contacted us for service, if we are responding to an emergency or if we are re-establishing service after it has been interrupted. Our employees always carry company IDs, which they will be happy to show you. If you have any concern about the legitimacy of someone claiming to work on behalf of Oklahoma Natural Gas, please call us at 1-800-664-5463.

Oklahoma Natural Gas is committed to protecting both your privacy and your safety.



Like Our New Look?

Natural Gas Matters may look a little different, but it still delivers the same useful information, updates and tips from your natural gas service provider.

Keeping the Cold Out. . . and More Money in (Your Pocket!)

With the temperature dropping outside, it takes more energy to stay warm and comfortable inside. As you use more natural gas to heat your house, your bill inevitably goes up. But what if you could help control these costs without sacrificing the comfort of a warm home?

You can. Following these money-saving solutions to some common sources of energy loss could reduce your annual home energy expenses:

- > **Clean or replace your air filters.** A dirty furnace filter can cause the system to run less efficiently. Clean or change your filter once a month.
- > **Seal and insulate ductwork.** Air can often escape through leaks in your system's ductwork. Apply foil tape to seal leaks, and insulate exposed ductwork in unheated areas of the home.
- > **Weatherize your home.** Weather-stripping and caulking windows and doors can prevent cold air from entering the home and warm air from escaping.
- > **Adjust your thermostat.** Most people are comfortable with a daytime temperature of 68 degrees. Using a programmable thermostat or turning down the temperature when you are away from home can help reduce energy consumption.



> **Call in a professional and get money back.** Have a professional inspect your natural gas furnace every year to maintain peak operating efficiency and you may qualify for a \$30 rebate from the Oklahoma Natural Gas energy efficiency rebate program.



Roasted Marinated Pork Tenderloin

Easy, elegant and delicious!

Prep Time: 10-15 minutes
Marinade Time: At least 2 hours
Cook Time: 40-45 minutes
Serves: 6-8

Ingredients:

2 (1 lb. each) pork tenderloins
1/2 cup cooking sherry
1/2 cup soy sauce
2 large cloves garlic (minced)
1 Tbsp dry mustard
1 tsp ground ginger
1 tsp crushed thyme

Serving Suggestion:

This roasted marinated pork goes great with steamed broccolini and wild rice with toasted pecans.

Directions:

1. In a bowl, combine all ingredients except the pork to create the marinade.
2. Put raw pork tenderloins and marinade mixture in a large plastic food storage bag; refrigerate at least 2 hours (or overnight, if you want) to let flavor set.
3. Preheat your natural gas oven to 325 degrees. Spray a baking dish with non-stick cooking spray and place pork and marinade into the dish.
4. Bake, uncovered (basting periodically) for 40-45 minutes (or internal temperature reaches 160 degrees on your meat thermometer). Remove pork from the baking dish and let stand for 10 minutes before slicing. Keep the marinade mixture warm over low heat on your stove top.
5. Arrange the sliced pork on the plates and spoon the warm marinade mixture over the pork.