



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER

## Oklahoma Natural Gas in the Community



At Oklahoma Natural Gas, we know that we have a responsibility to the communities we serve, and we believe that our responsibility extends beyond just providing safe, reliable natural gas service. That's why so many of our employees offer their time to help better the lives of Oklahomans through volunteering.

In 2013, Oklahoma Natural Gas employees completed 2,500 hours of volunteer work. More than 420 volunteers worked on 40 different projects that ranged from packaging meals to building houses.

### OUR VOLUNTEERS MAKE AN IMPACT THROUGHOUT OKLAHOMA

Throughout the past year, Oklahoma Natural Gas employees worked with organizations across the state, including Special Olympics, Leukemia Lymphoma Society, Habitat for Humanity, Ronald McDonald House, Friends of the Library and many more. Their hard work totaled more than \$56,000 of in-kind donations, a significant contribution to the many organizations that help our communities.

Through volunteering, our employees gain as much as the organizations they work with. We're proud to be a part of these communities where people and organizations work together to help those in need, and we're happy that we can have a meaningful impact on the lives of others.

To learn more about our commitment to our communities, visit [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com) and look under the "About Us" tab.



## Rate Plan Reminder

We offer two rate plan options, so be sure to review your bill to make sure you have the rate plan that works best for you.

Oklahoma Natural Gas' two rate plans are identified as Plan A and Plan B. Both include a monthly service charge. Plan A is designed for customers whose annual consumption is less than 50 Dekatherms\* per year. This plan includes a lower monthly service charge coupled with a delivery fee based on the amount of Dekatherms consumed.

Plan B is designed for customers who use larger annual volumes of natural gas – 50 Dekatherms or more a year. This plan includes a higher monthly service charge, but does not include a delivery fee. You have the option to select the plan that you believe will best suit your needs.

These plans only affect what Oklahoma Natural Gas charges you for service and the delivery of natural gas. The cost of fuel – the natural gas you consume – is separate and is based on the amount Oklahoma Natural Gas paid to buy the natural gas on your behalf. The company makes no profit on the cost-of-fuel component of your bill.

More details about these plans (including the specific service and delivery charges as well as details about rate plans for other classes of service) are available in the Rate Information and Tariffs section at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com).

For more information, call Oklahoma Natural Gas at **1-800-208-7267**. 

\*A Dekatherm (Dth) is a measure of energy content. One Dekatherm is the approximate energy content of 1,000 cubic feet of natural gas.



## Rebates for Ranges

If you're in the market for a new range, you could receive up to \$200 in rebates through the Oklahoma Natural Gas Energy-Efficiency Program. Rebates are available for the purchase and installation of free-standing, all-gas ranges. Cooktops and combination natural gas and electric ranges do not qualify. Visit [www.oklahomanaturalgas.com/rebates](http://www.oklahomanaturalgas.com/rebates) for more information.

## Sweet & Spicy Shrimp with Peaches

### Ingredients:

2 tbsp. canola oil  
 1 lb. shrimp, cooked, peeled, deveined  
 1 bunch bok choy chopped  
 2-3 peaches, sliced  
 2 tbsp. agave nectar  
 1 garlic clove, crushed  
 2 tbsp. rice wine vinegar  
 1 tbsp. chili flakes  
 2 tbsp. soy sauce  
 salt  
 pepper

### Directions:

Over a medium natural gas flame, heat canola oil in skillet or wok. Sauté shrimp and garlic for one minute; add peaches and continue to sauté for 5 minutes or until the edges of the peaches are slightly brown. Deglaze the pan with rice wine vinegar and combine with agave nectar, chili flakes, and soy sauce. Add bok choy to shrimp mixture and heat thoroughly. Season with salt and pepper to taste. Makes 6 servings.



### Amount per serving:

Calories: 137; Fat: 2.6 g.; Carbohydrates: 12 g.; Protein: 17 g.