



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



## Natural Gas: Domestic, Abundant, Efficient

It heats your home, it cooks your meals, it dries your laundry . . . it's natural gas, and its benefits may be greater than you realize. Not only does this clean-burning fossil fuel keep your home running from day to day, it's also a domestic, abundant and efficient fuel.

**DOMESTIC** – Ninety-eight percent of the natural gas we use in this country is produced in North America. In fact, the United States is the largest producer of natural gas in the world. And while natural gas is fueling your home, it's also supporting our economy by providing jobs for nearly 3 million Americans in all 50 states.

**ABUNDANT** – At the end of 2012, the United States' estimated future supply of natural gas was enough to meet America's diverse energy needs for more than 100 years. Such an abundant supply can satisfy significant new demand at affordable prices well into the future.

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**EFFICIENT** – From source to site, natural gas is the most efficient fuel for your home. Ninety-two percent of natural gas is delivered to your home as energy, compared with only 32 percent for electricity. That means that less energy is being wasted in the production and transportation to your home – that's good for you and the environment.

To discover even more benefits of natural gas, visit the "Save Energy & Money" tab of our website at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com).

*Sources: American Gas Association and U.S. Energy Information Administration*

## Calling All Chefs



We want to hear from you! It's time to fire up your natural gas range or grill and send us your recipes. We want your best **peach** recipe for the Oklahoma Natural Gas Recipe Contest. The winning recipe will be featured in the August issue of "Natural Gas Matters" in conjunction with our Energy-Efficiency Program.

**Contest Rules:** The Oklahoma Natural Gas Recipe Contest will run from May 1 through June 9, 2014 and is open to all Oklahoma Natural Gas residential customers, limit one recipe per account. The recipe must feature peaches but cannot be a dessert. A natural gas range or grill must be used in some step of recipe preparation. Only original recipes will be accepted. For a full list of contest rules and eligibility, please visit [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com) or call 405-551-6565.

## Paying Made Easy

Paying your gas bill shouldn't be a chore. We make it easy for you. In addition to paying by mail, phone or online, we offer several other convenient ways to pay your Oklahoma Natural Gas bill:

> **PAY AGENTS** – You may make payments by check, money order or cash. An agent will help you and provide a receipt. Pay agents do not have access to our billing system, and a fee may be assessed by the pay agent.

> **KIOSKS** – Similar to an ATM, a kiosk allows for payment by cash or check. Customers must have their bill stubs. A receipt is provided and, because no change is given, any overpayment is credited to the account. A fee is assessed by the kiosk provider.

To find a payment location near you, visit [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com). For worry-free convenience, consider enrolling in our Automatic Bank Draft program. Information about all of our payment options is available at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com).



## Dill Grilled Chicken

### Ingredients:

4 boneless chicken breasts  
 ½ cup (1 stick) butter or margarine  
 1 tsp. hickory smoked salt  
 ½ tsp. pepper  
 ¼ tsp. garlic powder  
 2 tbsp. grated Parmesan cheese  
 ½ cup lime juice  
 1 tbsp. dill weed

### Directions:

Place the chicken in a shallow baking dish.  
 Melt the butter in a saucepan over a low natural gas flame. Add salt, pepper, garlic powder, Parmesan cheese, lime juice and dill weed; bring to a boil, stirring frequently. Cook for 5 minutes. Pour the sauce over the chicken and marinate in the refrigerator for 2 hours, turning occasionally. Drain the chicken. Preheat the natural gas grill using a medium-low flame. Place the chicken on the grill. Grill for 25 minutes or until cooked through, turning frequently. Makes 4 servings.

### Amount per serving:

Calories: 364; Fat: 25 g.; Carbohydrates: 4 g.; Protein: 25 g.; Sugar: 1 g. Sodium: 852 mg.