



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER

## Help Neighbors Stay Warm With *Share The Warmth*



This holiday season, there's a very special gift you may want to consider adding to your shopping list: a contribution to *Share The Warmth*. With *Share The Warmth*, you can join other Oklahoma Natural Gas customers in helping members of your community stay warm this winter.

*Share The Warmth* is a partnership between Oklahoma Natural Gas and The Salvation Army that provides energy assistance throughout the winter to senior citizens, individuals with disabilities and those whose immediate financial resources simply cannot cover their home-heating expenses. *Share The Warmth* is available to residents of communities served by Oklahoma Natural Gas.

Your contribution to *Share The Warmth* goes directly into a fund administered by The Salvation Army that makes payments to the utility or fuel supplier on behalf of the person receiving assistance. Donations to the program cover the cost of any home-heating fuel, not just natural gas. It makes no difference – the goal is to keep people warm.

Giving Is Easy: You may pledge online at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com) or designate a fixed amount to be added to your monthly bill. You also may contribute by adding an extra amount to your natural gas bill payment and checking the *Share The Warmth* box on your payment coupon.

Please join us as we help keep families warm this winter by adding your gift to *Share The Warmth*.



[www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com)



## Stay Safe in Snow and Sleet



The accumulation of snow and ice increases the potential for damage to natural gas meters, regulators and other above-ground pipeline facilities. Snow and ice should be cleared from exhaust and combustion air vents of natural gas appliances to keep them operating smoothly and prevent carbon monoxide from entering homes and other structures.

Extreme care should be taken when removing ice or snow from such vents: when possible, use a broom instead of a shovel to avoid damage, and never stand or climb on unsafe ground or surfaces to reach vents.

Always remember, if you smell a pungent or rotten egg-like odor in or around your home, in your neighborhood or at work, it may be a natural gas leak. Leave the area immediately and call 911 or Oklahoma Natural Gas from a telephone away from the area: 1-800-458-4251.



## How to Dispose of Old Thermostats

Are you upgrading your thermostat? You may not realize that many older thermostats contain mercury, which can be harmful to the environment if not disposed of properly. The **Oklahoma Mercury Thermostat Recycling Initiative** offers a way to safely and easily dispose of old mercury-containing thermostats.

The Oklahoma Department of Environmental Quality has partnered with Oklahoma companies to provide a convenient way to responsibly recycle mercury containing thermostats in Oklahoma. Participants simply need to bring their old thermostats to a specified recycling drop off location.

Participation is completely free and voluntary and is a great way to help prevent mercury from polluting our Oklahoma communities. For more information on drop off locations and to find out if your thermostat contains mercury, visit [www.thermostat-recycle.org](http://www.thermostat-recycle.org).

## Oven-Roasted Turkey Breast

### Ingredients:

- 1 5-pound turkey breast
- 2 tbsp. fresh lemon juice
- 1 tbsp. olive oil
- 4 garlic cloves, minced
- 1 ½ tsp. pepper
- 1 tsp. dried rosemary
- 1 tsp. dried thyme
- 1 medium onion, cut into wedges
- 1 celery stalk, cut into 2-inch pieces
- ½ cup white wine or chicken broth

### Directions:

1. Preheat natural gas oven to 325 degrees. Combine lemon juice, oil, garlic, pepper, rosemary and thyme; brush or rub on turkey. Marinate for up to 30 minutes in refrigerator.
  2. Put onion and celery in bottom of large baking dish and top with seasoned turkey breast. Pour wine or broth into the dish.
  3. Bake uncovered for 2-1/2 hours or until a meat thermometer reads 170 degrees, basting every 30 minutes with pan drippings.
  4. Cover and let stand 15 minutes before slicing.
- Yield: 10-12 servings.

*Adapted from recipe on [www.tasteofhome.com](http://www.tasteofhome.com).*

