



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



## Natural Gas: Made in the USA

You probably use natural gas just about every day, but did you ever wonder where it comes from? You might be surprised to learn that it doesn't have to travel very far to get to your home. That's because energy-efficient natural gas comes from right here in North America. Natural gas is a domestic, abundant and efficient fuel choice for your home.



**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.

**DOMESTIC** – 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.

**DOMESTIC** – 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 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

**Try Paperless Billing** – Enroll in our Paperless Billing Program and enjoy the convenience of receiving and viewing your monthly statement online with just the click of a mouse. Each month when your billing statement is ready for online viewing, you will receive an email with a link to our website where you can review your statement and even pay your bill online. Find out more at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com).

## Rate Plan Reminder



Oklahoma Natural Gas offers two rate plan options for our customers:

**PLAN A** is designed for customers whose consumption is less than 50 Dekatherms\* of natural gas 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 a larger annual volume 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 both include a monthly service charge and 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 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.

## Apple Pie Apples

### Ingredients:

6 Granny Smith apples  
½ Tsp. ground cinnamon  
¼ Tsp. rum extract  
¼ Tsp. ground nutmeg  
¼ cup granulated sugar  
1 Tbsp. light brown sugar, packed  
¼ cup pecans, chopped  
1 package refrigerated pie crust  
2 Tbsp. unsalted butter, melted  
Cinnamon-sugar

### Directions:

1. Preheat your natural gas range to 375 degrees.
2. Slice the tops off four apples and use a large spoon to carefully remove the inner part of each apple. Peel the skins from remaining two apples and slice the apples thinly to use in apple pie filling.
3. In a large bowl, mix sliced apples with granulated sugar, brown sugar, ground cinnamon, pecans, nutmeg and rum extract and use the mixture to fill the hollowed apples.
4. Using a pizza cutter, slice pie crust into even strips (about ¼ inch) and lay in lattice fashion across the top of each apple. Trim excess pie crust around the edges with a knife.
5. Brush melted butter on top of pie crusts and sprinkle pie crusts with cinnamon-sugar.
6. Place apples in a high-walled baking dish. Add about ¼ cup of water to bottom of dish to just cover the bottoms of the apples. Cover with foil and bake for 10-15 minutes. Remove foil and return to oven for an additional 15 minutes. Apples are done when crust is golden brown along edges and apples are soft to slice. Serve warm.

