



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



Pipeline Right-of-Way Safety

The natural gas that warms your home, cooks your food and heats your water arrives at your home through a network of underground pipelines. Even though you can't see them, these buried pipelines play a vital role in keeping your house running – and you play an important role in keeping these pipelines safe.



Some pipelines are buried below streets and highways; some are found underneath public land; and some may be located on your property in a pipeline right-of-way. A pipeline right-of-way is a strip of land over and around buried pipelines that allows them to be permanently located on public and/or private land to provide natural gas service. Rights-of-way should be kept clear of obstructions to enable Oklahoma Natural Gas employees to safely operate, patrol, inspect, maintain and repair the pipelines.

CALL BEFORE YOU DIG – Be cautious before beginning any construction projects on your property, such as the installation of fences, mailboxes, sprinkler systems, etc. You should never dig or construct anything without first calling 811 to have the natural gas pipelines and other utility facilities marked at no cost to you. It's important that you do not install any structures, store anything that could be an obstruction or plant trees or shrubs on or along rights-of-way.

If you smell natural gas, leave the area and call 911 or Oklahoma Natural Gas at 1-800-458-4251. For more information, visit our website at www.oklahomanaturalgas.com/811.

REMEMBER:

- Call 811 at least two full working days before you dig.
- Don't dig until locations of all utility facilities are marked or cleared.
- Don't dig where there are marked utilities.
- Don't plant trees or tall shrubs on or near a right-of-way.
- Don't dig, build, store or place anything on or near a right-of-way.



Enhance Your Outdoor Living with Natural Gas



Natural gas isn't just for staying warm in the winter – it's a great way to have summer fun, too! You can transform your patio into a summertime oasis with outdoor natural gas equipment:

NATURAL GAS GRILLS – For outdoor cooking, there's really only one choice: a natural gas grill. Natural gas eliminates the hassle of charcoal or refilling heavy propane tanks because the grill connects right to your home's natural gas system. Plus, cooking outdoors reduces heat in the kitchen – keeping energy costs low.

POOL HEATERS – Pool too cool? Maintain ideal water temperatures with natural gas. According to the American Gas Association, natural gas pool heaters warm water twice as fast as electric heaters and are the more energy-efficient choice.

OUTDOOR NATURAL GAS LIGHTS – No need to stop the fun when the sun goes down! Outdoor natural gas lighting can light up your entire outdoor living area after dark and can be adjusted from inside your home or put on a timer.



PATIO HEATERS – There's no need for a cold front to keep you inside when you've got natural gas heaters for your patio or deck. These umbrella-shaped units radiate heat downward to warm a 12- to 20-foot area and are most effective when temperatures are between 50 and 70 degrees.



Visit your local retailer or the Hearth, Patio and Barbeque Association at www.hpba.org to learn more about the benefits of natural gas appliances for outdoor living.

Choose Natural Gas – Get Rebates

As an Oklahoma Natural Gas customer, you can receive valuable rebates when you install qualifying, energy-efficient natural gas appliances and equipment in your home. From natural gas clothes dryers to ranges and furnaces, the savings can really add up! Check out www.oklahomanaturalgas.com/rebates for more information.

Easy No-Fry Green Tomatoes

Ingredients:

2 lbs. of green tomatoes,
sliced ¼ inch thick
2 eggs, beaten
2-3 cups of panko crumbs
1 tsp. of salt
Pinch of pepper
Cooking spray

Directions:

1. Preheat natural gas range to 325 degrees.
2. Beat eggs in a medium bowl. In another medium bowl place panko crumbs and salt and pepper.
3. Dip tomatoes in the egg mixture and then the panko crumbs. Shake off any excess.
4. Coat cookie sheet with cooking spray, and place tomatoes on it.
5. Bake tomatoes until golden brown for 20-30 minutes. Serve warm.

