



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER

Share The Warmth This Holiday Season



The holidays are a time of joy and happiness, family and friends. But for some, the cold weather and extra bills can mean a time of stress and uncertainty when it comes to home-heating expenses. That's where **Share The Warmth** comes in. By contributing to **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 individuals with disabilities and senior citizens on limited incomes as well as others 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 contribute online at www.oklahomanaturalgas.com, designate a fixed amount to be added to your monthly bill or round up your bill to the next whole-dollar amount with the additional money going to **Share The Warmth**. 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**.*





Winter Weather Safety

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.

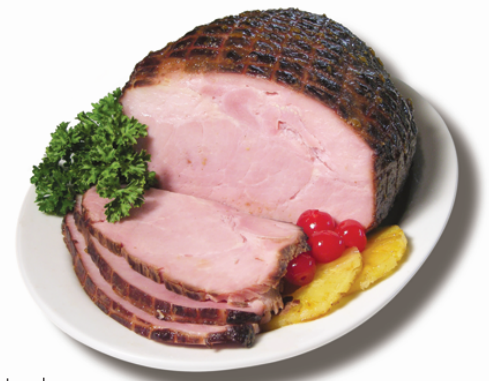
Always remember, if you smell a pungent or rotten egg-like odor in or around your home, in your neighborhood or at work, it may be a natural gas leak. Leave the area immediately and call 911 or Oklahoma Natural Gas from a telephone away from the area: 1-800-458-4251. For more information about natural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



REBATES Save Big with Energy-Efficiency Program Rebates

When you purchase a new high-efficiency natural gas furnace, you'll see savings in more ways than one! In addition to the savings you'll see each month on your energy bill, you can also put money back in the bank with a rebate from Oklahoma Natural Gas. Our Energy-Efficiency Program offers rebates of up to \$1,950 for replacing your current heating system with a high-efficiency system.

Learn more and find applications for our heating system replacement program at www.oklahomanaturalgas.com/rebates.



Pineapple Honey Baked Ham

Ingredients:

1 10-pound fully cooked, bone-in ham
 1 ¼ cups packed brown sugar
 ½ cup pineapple juice
 ½ large orange, juiced and zested
 1/3 cup honey
 2 tablespoons Dijon mustard
 ¼ teaspoon ground cloves

Directions:

1. Preheat your natural gas oven to 325° Fahrenheit. Place ham in roasting pan and bake in oven for about two hours (approximately 15 minutes per pound).
2. While ham is cooking, combine sugar, pineapple juice, orange juice and zest, honey, mustard and cloves in a small saucepan. Bring mixture to boil over a medium-high natural gas flame. Simmer for 5-10 minutes and set aside.
3. Remove ham from oven and pour half of glaze on ham. Return to oven and continue baking for an additional 30-45 minutes, brushing ham with remaining glaze every 10 minutes.

Recipe adapted from www.allrecipes.com.