

Avoid Scams: Protect Yourself From Imposters



When it comes to avoiding fraud, Oklahoma Natural Gas wants you to know the facts. Individuals may call, email or come to your door and falsely claim to work for Oklahoma Natural Gas or other local utilities and services in an attempt to steal your private information. By learning how to recognize these imposters, you can help prevent fraud from happening to you.



You should be aware that if your Oklahoma Natural Gas account is current, no one from our company will call you and ask for personal financial information. You may always access your account information by logging in to your account at www.oklahomanaturalgas.com or by calling us at 1-800-664-5463.

Be wary of giving personal information over the phone or through email. Never provide your Social Security Number, credit card number or banking information to anyone requesting it over the phone or at your home unless you initiated the contact and feel confident with whom you are speaking. If you receive a suspicious call, hang up and call Oklahoma Natural Gas to verify that the call was authentic. You may also report the incident to your local law enforcement agency.

Oklahoma Natural Gas employees will enter your home only if you have contacted us for service, if we are responding to an emergency or if we are re-establishing service after it has been interrupted. Our employees always carry company IDs, which they will be happy to show you. If you have any concern about the legitimacy of someone

claiming to work on behalf of Oklahoma Natural Gas, please call us at 1-800-664-5463 and press 0 to speak with a customer service representative.

Find more utility scam safety tips at www.oklahomanaturalgas.com by clicking on the menu button in the top right corner and selecting "Avoid Utility Scams" under "Customer Awareness."



www.oklahomanaturalgas.com

Natural Gas Matters

Save Energy at Home with Our Online Energy Calculators

Energy-efficient appliances and practices can make a big difference in your home's energy bills. But how do you decide what's best for your home? Our online home energy calculators can help you find the most energy-efficient solutions for your home. They compare thermostat, appliance, home-heating and water-heating options specific to your home and family to help you discover ways to save energy and money.

HERE'S HOW TO USE THEM:

- · Visit www.oklahomanaturalgas.com, click the menu button in the top right corner and select "Energy Calculators" under "Customer Resources."
- Select the calculator you are interested in and follow the prompts.
- Once you have entered the information, the calculator will answer the question you selected.

Visit www.oklahomanaturalgas.com to start saving money today!



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 \$2,500 for replacing your current heating system with a high-efficiency system.



If you're in the market for a new heating system, be sure to take advantage of one of these great rebates:

\$550 Rebate – 95 percent Efficient Natural Gas Furnace

Directions:

Up to \$2,500 Rebate – Electric to Natural Gas Furnace Conversion

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

Classic Chili

Ingredients:

- 1 pound ground beef or turkey
- 2 onions, diced
- 1 green pepper, diced
- 1 jalapeno, diced
- 1 14-ounce can Mexican-style diced tomatoes
- 2 8-ounce cans tomato sauce
- 2 tablespoons cumin
- 2 tablespoons chili powder
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- ½ teaspoon paprika
- 1 14-ounce can kidney beans, drained and rinsed
- 1 cup water



until meat is fully cooked. 2. Drain the excess grease from pot and add diced tomatoes, tomato sauce, jalapeno, seasonings and water, and bring to a boil.

- 3. Add beans, cover and simmer for 1-2 hours.
- 4. Serve with cheese, sour cream, green onions, avocados or your favorite chili topping.

Recipe adapted from www.food.com.