



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER

Your Role in Natural Gas Safety: How to Detect a Leak



Oklahoma Natural Gas regularly inspects, monitors and maintains our pipelines so that we can continue to deliver safe, reliable and clean natural gas to your home or business. As an Oklahoma Natural Gas customer, you have a role to play in natural gas safety, too. You can use your senses – your eyes, ears and nose – to help recognize the signs of a natural gas leak. Here's how:

LOOK If you're near a natural gas pipeline and you see unexplained dry or dead patches of vegetation, dirt or water blowing in the air or continuous bubbling in standing water, this could be a sign of a natural gas leak.

LISTEN Do you hear a hissing or roaring sound near a pipeline? It could be an indication of a leak.

SMELL An additive called mercaptan is used to give natural gas its distinct sulfur- or rotten-egg-like odor. This pungent smell is a warning sign of a possible leak.

CALL If you suspect a natural gas leak, **leave the area** immediately and avoid doing anything that could create a spark. Warn others to stay away and then immediately call 911 and Oklahoma Natural Gas at 1-800-458-4251.

For more information about natural gas pipeline safety, visit www.oklahomanaturalgas.com, and click on "Natural Gas Safety" under the menu found in the upper right corner.

Carbon Monoxide Safety

Carbon monoxide, sometimes called “CO,” is an odorless, colorless and tasteless gas that can make you sick and, under some circumstances, may be deadly. Carbon monoxide is created when fuel does not burn completely, and sources may include improperly vented or malfunctioning appliances, auto exhaust and blocked chimney flues. You can prevent carbon monoxide exposure by following these tips:

- Install and maintain a carbon monoxide detector in accordance with the manufacturer’s instructions.
- Check and maintain proper ventilation of appliances and chimney flues.
- Clean or replace furnace filters regularly.
- Do not block air intake areas near appliances.
- Do not use a natural gas space heater or range to heat your home.
- Do not start your car, lawn mower, generator or any combustion engine in a closed garage.
- Do not operate a natural gas or propane grill in an enclosed area.
- Notice the color of the flame on a natural gas appliance. A yellow flame instead of a blue one is a warning sign that the appliance is not operating or vented properly.
- Have a qualified contractor inspect your heating and cooling equipment annually.

Save Energy with a Free WaterSense Conservation Kit

The Oklahoma Natural Gas Energy Efficiency Program is offering residential customers a free WaterSense conservation kit. This kit contains certified WaterSense faucet aerators and a low-flow showerhead – everything you need to start saving water, energy and money. These easy-to-install fixtures help reduce water use and water heating costs in your home.

This free WaterSense conservation kit includes:

- **WaterSense Certified Showerhead:** Low-flow showerheads can save the average family up to 2,900 gallons of water per year.
- **WaterSense Certified Kitchen Aerator:** Kitchen faucet aerators flow at a rate of 1.5 gallons per minute, compared with the 2.2 gallons per minute of a standard faucet. This can save up to 30 percent more water without making a noticeable difference in flow.
- **WaterSense Certified Bathroom Faucet Aerator:** By installing a sink aerator in your bathroom, you could save up to 700 gallons of water per year. This is enough water to take 40 showers!

Email us at waterkits@ong.com for your free kit, and include your name, address and phone number. One kit per customer account, while supplies last.

Chicken Tortilla Soup

Ingredients:

- 1 onion, chopped
- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 2 teaspoons chili powder
- 1 teaspoon dried oregano
- 1 28-ounce can crushed tomatoes
- 10 ounces low-sodium chicken or vegetable broth
- 1 ¼ cups water
- 1 cup frozen corn, warmed
- 1 cup white hominy
- 1 4-ounce can chopped green chile peppers
- 1 15-ounce can black beans, drained and rinsed
- 2 boneless skinless chicken breasts, cooked and cut into 1-inch pieces

Tortilla strips, avocado, cheese, chopped green onion for garnish (if desired)



Directions:

1. In a medium stock pot, heat oil over medium natural gas flame. Add onion and garlic and sauté until soft, about 5 minutes.
2. Stir in chili powder, oregano, tomatoes, broth and water. Bring to a boil, reduce heat to low and simmer for 5 to 10 minutes.
3. Stir in corn, hominy, chiles, beans and chicken. Simmer for 10 minutes.
4. Serve with crushed tortilla strips, avocado slices, cheese and chopped green onion.