

NATURAL GAS MATTERS

NOVEMBER 2019



USE YOUR SENSES TO DETECT NATURAL GAS

We all have a role to play when it comes to natural gas safety. Oklahoma Natural Gas regularly inspects, monitors and maintains our pipelines so that we can continue to deliver safe and reliable natural gas to your home or business. As a customer, you can do your part by using your tools to recognize a potential natural gas leak. These tools aren't fancy machines or complicated equipment – they're your eyes, ears and nose!



LOOK: If you see unexplained dry or dead vegetation, blowing dirt or bubbling puddles of water in or around your yard or gas meter, this could be an indication of a natural gas leak.

LISTEN: Do you hear a hissing or roaring sound near a pipeline?
This may indicate a possible leak.



SMELL: An additive called mercaptan is used to give natural gas its distinct sulfur- or rotten-egg-like smell. This strong odor 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 might create a spark, such as flipping a light switch, using a phone or opening your garage door. Warn others to stay away and once you're in a safe area, call 911 and Oklahoma Natural Gas at 800-458-4251.



For more information about natural gas safety, visit www.OklahomaNaturalGas.com.



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THE DO'S AND DON'TS OF CARBON MONOXIDE SAFETY

Carbon monoxide 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 doesn't burn completely – sources may include improperly vented or malfunctioning appliances, auto exhaust and blocked chimney flues. You can prevent carbon monoxide exposure by following these tips:

DO:	DON'T:
Install and maintain a carbon monoxide detector.	Block air intake areas near appliances.
Check and maintain proper ventilation of flue and chimney.	Use a natural gas range, oven or space heater to heat your home.
Clean or replace furnace filters regularly.	Start your car, lawn mower, generator or any combustion engine in a closed garage.
Pay attention to the flame on a natural gas appliance – a yellow flame instead of a blue one may be a warning sign that the appliance is not operating or vented properly.	Operate a natural gas or propane grill in an enclosed area.

For additional safety tips, visit www.OklahomaNaturalGas.com/carbonmonoxide.

STAY WARM WITH HOT SAVINGS ON A NATURAL GAS FURNACE

The weather is cooling down, and now is the time to consider purchasing a new home heating system to make sure you stay warm and cozy on those cold winter nights. You can save big money on a new natural gas furnace through our Energy Efficiency Program!



Rebates available for new natural gas furnaces include:

- **\$550 rebate** for the installation of a 95%+ efficient natural gas furnace or boiler.
- **\$1,950 rebate** for replacing an electric resistance furnace with a natural gas furnace.
- **\$1,950 rebate** for replacing an electric heat pump with a natural gas furnace and air conditioner.
- **\$2,500 rebate** for replacing an electric resistance furnace with a 95%+ efficient natural gas furnace.
- **\$2,500 rebate** for replacing an electric heat pump with a 95%+ efficient natural gas furnace and air conditioner.

With natural gas, these rebates are just the beginning of the savings you'll see. Efficient natural gas furnaces will bring you lower energy bills, creating savings well into the future.

Find out more at www.OklahomaNaturalGas.com/rebates.

COOKING WITH NATURAL GAS RECIPE OF THE MONTH PUMPKIN SOUP



Ingredients

- 6 cups chicken stock
- 4 cups pumpkin puree
- 1 1/2 teaspoons salt
- 1 cup chopped onion
- 1 clove garlic, minced
- 1/2 teaspoon chopped fresh thyme
- 5 whole black peppercorns
- 1/2 cup heavy whipping cream
- 1 teaspoon chopped fresh parsley

Directions

1. Heat chicken stock, pumpkin puree, salt, onion, garlic, thyme and peppercorns over a medium to high flame on your natural gas range. Bring to a boil, reduce heat to low. Simmer for 30 minutes uncovered.
2. Using a food processor or blender, puree the soup in small batches, about 1 cup at a time.
3. Return to pan and bring to a boil again. Reduce heat to low, and simmer for another 30 minutes, uncovered. Stir in heavy cream. Serve and garnish with fresh parsley.