



# Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



**OKLAHOMA  
NATURAL GAS**

A DIVISION OF ONEOK

## The Right Way to Deal with a Right of Way

**T**hroughout Oklahoma, there are thousands of miles of buried pipelines bringing you and your neighbors natural gas service, and even though you can't see them, you still play an important role in keeping them 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 natural gas pipelines.

**Know What's Below** – Be cautious before beginning any construction projects on your property. You should never dig or construct anything without first calling 811 to have the natural gas pipelines and other utility locations 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.



Remember, if you have a natural gas pipeline near your home:

- > Do call 811 at least two full business days before you dig.
- > Do not dig until all utilities' locations are marked or cleared.
- > Don't plant trees or tall shrubs on the right of way.
- > Don't dig, build, store or place anything on or near the right of way.

## More Money Back on Natural Gas Dryers

**O**klahoma Natural Gas offers rebates on all kinds of natural gas appliances, but did you know if you purchase a natural gas clothes dryer the day we are hosting an event, you can receive even more cash back?

That's right. Oklahoma Natural Gas hosts special events at local appliance stores, and we have extra rebate incentives for customers who buy a natural gas dryer during the event. We currently offer up to \$500 in rebates on natural gas dryers plus an additional \$100 rebate to all customers who purchase a natural gas dryer that day.

Oklahoma Natural Gas also rolls out the tailgate trailer and fires up the natural gas grill at these special events to hand out free hotdogs and information about the many benefits of natural gas, including our Energy-Efficiency Program rebates.

*Thanks for buying today!*



We have hosted nine events since the beginning of the year, and we have even more to come. Find out when we're hosting events near you by following us on Twitter @OklahomaNatural, liking us on Facebook at [www.facebook.com/ONEOKInc](http://www.facebook.com/ONEOKInc) or visiting us online at [www.oklahomanaturalgas.com](http://www.oklahomanaturalgas.com). See you there!



### Grilled Summer Salmon

#### Ingredients:

¼ cup margarine  
3 oz. Durkee Famous Sauce \*  
2 tbsp Worcestershire sauce  
Dash of Tabasco sauce  
Salt and pepper to taste  
Juice of 1 lemon  
½ cup white wine (optional)  
2 drops liquid smoke  
1 lb. salmon  
Paprika

#### Serves 6

#### Amount Per Serving

Calories: 258 g Protein: 16 g  
Carbohydrates: 11 g Sodium: 448 g  
Fat: 17 g Sugar: 3 g

#### Directions:

In a small saucepan, melt margarine over a medium natural gas flame. Add remaining ingredients, excluding salmon and paprika, to saucepan. Combine thoroughly and cool to room temperature. Reserve ¼ cup of marinade mixture. Place salmon in a container with a lid, pour remaining marinade over salmon, cover and marinate in refrigerator for 2 hours.

Preheat the natural gas grill to low. Drain salmon and discard marinade. Place salmon on a sheet of heavy-duty aluminum foil shaped to fit grill. Baste salmon with reserved marinade while grilling, turn once. Grill 8 to 10 minutes or until the salmon flakes easily. Garnish with paprika. Dish can also be prepared with cod or tuna.

\*Durkee Famous Sauce can be substituted with 2 oz. mayonnaise and 1 oz. Grey Poupon mustard

*We welcome back recipes provided by the  
Oklahoma Natural Gas "Blue Flame Favorites" cookbook*

