

# Share The Warmth with Neighbors in Need



For many families in Oklahoma, the holiday season can bring a new set of worries when it comes to making ends meet. When the weather gets colder, increased home-heating bills can cause strain on budgets, adding stress and uncertainty during a time that should be joyful. 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 those 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*.





## Stay Safe in Snow and Ice

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 to 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 on natural gas safety, visit www.oklahomanaturalgas.com.



## 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.

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.

### Veggie Feta Latkes

### Ingredients:

2 ½ cups grated zucchini
1 cup peeled and shredded potatoes
1 cup shredded carrots
½ teaspoon salt
3 eggs, lightly beaten
Salt and pepper to taste
¾ cup matzo meal or flour
½ cup chopped fresh parsley
½ cup crumbled feta cheese
¼ cup olive oil

#### Directions:

 Place zucchini, potatoes and carrots in colander and use a paper towel or cheesecloth to squeeze out as much moisture as possible.
 Sprinkle with salt and let drain for 15 minutes.
 In a large bowl, combine vegetables, eggs, salt and pepper.
 Add matzo meal or flour, parsley and feta.
 Form the mixture into small pancake-sized patties.
 Heat oil in a large frying pan over a medium-high natural gas flame. Add patties to hot oil and cook until golden brown on both sides (about 2-3 minutes per side).
 Drain latkes on paper towel and serve.