

MARCH 2018

NATURAL GAS MATTERS

A BETTER TOMORROW STARTS TODAY.



SAVE ENERGY, SAVE MONEY: EFFICIENCY TIPS FOR YOUR HOME



Conserving energy and saving money go hand in hand. Here are some easy ways you can start saving in your home:

- **INSTALL A PROGRAMMABLE THERMOSTAT.** You can save energy and money on your monthly utility bills by using a programmable thermostat to adjust your home's temperature while you're away from the house.
- **SWITCH TO LED LIGHTING.** Swapping out five lightbulbs to LEDs could save you more than \$100 per year. These highly efficient bulbs provide the same amount of light while consuming 90 percent less power than incandescent bulbs.
- **UNPLUG YOUR CHARGERS.** Remember to unplug your chargers from the wall when your phone or tablet is fully charged to reduce unnecessary electricity usage. Use a power strip as a quick and easy way to turn off televisions, video games, computers and other big electronics when not in use.
- **INSTALL LOW-FLOW DEVICES ON SHOWERS AND FAUCETS.** Putting low-flow devices on your home's faucets will help you use less water, providing extra savings on your monthly bill. For a free water conservation kit, email waterkits@ong.com with your name, address and customer account number. Supplies are limited and will be distributed on a first come, first served basis.
- **UPGRADE YOUR INSULATION.** Insulating and sealing outer walls, windows, doors and attics can help reduce air leakage and keep home-heating and -cooling costs down.
- **ADOPT SMART KITCHEN HABITS.** When using your cooktop, match the pot size to the burner size and keep the lid on the pot to shorten cooking time. You can also run your dishwasher only when full to reduce water usage, and let the dishes air dry instead of using the drying cycle.
- **CLEAN OR CHANGE FILTERS REGULARLY.** A dirty furnace or air conditioner filter can slow down air flow and make the system work harder to keep you warm or cool. And be sure to have your furnace inspected once a year to ensure it's operating as safely and efficiently as possible.

For more energy-saving tips, try our online energy calculators. Just visit www.oklahomanaturalgas.com, click the menu button in the top right corner and select "Energy Calculators" under "Customer Resources."

CAN WE FIND YOUR HOME IN AN EMERGENCY?

In an emergency, first responders and Oklahoma Natural Gas technicians depend on clearly marked addresses to find the right home as quickly as possible. Finding a residence can be challenging if house numbers are unreadable, hidden, unlit or missing. You can help emergency responders and service technicians locate your home by following these steps:

- Replace aging or faded numbers.
- Clear all obstructions (hanging plants, bushes, flags, etc.) from blocking your house numbers.
- Post large numbers to allow visibility from the street.
- Place your numbers near the street or on the curb, with a reflective coating and contrasting background.
- Allow numbers to be seen from all directions (if your home is on a corner, have numbers posted on all sides).

SAVE UP TO \$550 WITH A NATURAL GAS DRYER REBATE

REBATE When it comes to laundry, only natural gas can give you fewer wrinkles and less static while saving you time and money. With faster cycle times and a more affordable fuel, natural gas dryers will give you significant savings on your energy bills. And with rebates from the Oklahoma Natural Gas Energy-Efficiency Program, you can save even more.

We offer rebates of up to \$550 on the purchase and installation of an efficient natural gas clothes dryer. For more information, program details and application forms, go to www.oklahomanaturalgas.com/rebates.

TOMATO AND GOAT CHEESE COUSCOUS SALAD

Ingredients:

- 3 cups cherry or grape tomatoes, halved
- 2 cucumbers, diced
- 1 lemon, juiced
- 3 teaspoons kosher salt
- 1 1/2 cups dry couscous
- 2 1/4 cups water
- 1/4 cup, plus one tablespoon extra-virgin olive oil
- Pinch cayenne
- 1/2 cup parsley, chopped
- 3 scallions, chopped
- 1 cup goat cheese, crumbled
- 1/2 cup toasted pine nuts, optional



Directions:

1. Toss the tomatoes, cucumbers and lemon juice with 2 teaspoons of salt in a large bowl and set aside.
2. Bring water, 1 teaspoon of salt and 1 tablespoon of oil to a boil over a natural gas flame. Add couscous and stir. Remove from heat and let sit for 5 minutes, or until couscous is tender and water is absorbed. Fluff with a fork.
3. Add the cooked couscous, goat cheese, parsley, scallions, cayenne and pine nuts to the tomato and cucumber mixture. Drizzle with remaining oil and stir well.