

NATURAL GAS MATTERS

A BETTER TOMORROW STARTS TODAY.

CARBON MONOXIDE – WHAT YOU NEED TO KNOW



Heating your home with natural gas is a safe, reliable and energy-efficient way to stay warm throughout the winter. When installed properly and operating efficiently, natural gas appliances are safe. However, it's important to make sure that your natural gas heaters and appliances are working properly to prevent the creation of carbon monoxide.

What is Carbon Monoxide?

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 doesn't burn completely. Sources may include improperly vented or malfunctioning appliances, auto exhaust and blocked chimney flues.



Carbon monoxide may be present if you see black soot around vents, flues, furnace filters or appliance-burner access points. A yellow flame instead of a blue flame on appliance burners is another warning sign. Carbon monoxide poisoning may be easily mistaken for other illnesses. Symptoms may include headache, dizziness, ringing in the ears, fatigue, increased perspiration, nausea, weakness and vomiting.

If you are experiencing the symptoms mentioned above or suspect the presence of carbon monoxide, leave the area and call 911. Emergency responders are trained to identify and treat the symptoms of carbon monoxide poisoning.

How to Prevent Carbon Monoxide Exposure:

- 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 range or space heater 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.

HOW TO READ YOUR METER

Learn how to read your natural gas meter. It's easy; just follow these three simple steps:

1. Read each dial in the direction of the arrow, starting with the dial on the left.
2. Notice the numbers are in a clockwise position on some dials and in a counterclockwise position on others.
3. Record the last number the needle has passed, even if the needle has almost reached the next highest number.



Customers can use this number to compare their meter reading with the reading that appears on their bill.

RING IN THE NEW YEAR WITH REBATES

The new year is a great time to find new ways to save money. The Oklahoma Natural Gas Energy Efficiency Program offers several options to do just that while helping you enjoy the reliability and comfort natural gas provides. With rebates available for energy-efficient natural gas heating systems, water heaters, clothes dryers and ranges, you can start saving money right away. And with the high efficiency of natural gas, you'll enjoy savings for years to come on your energy bills.



The Energy Efficiency Program offers the following rebates:

- Natural Gas Heating System – up to \$2,500
- Natural Gas Water Heater – up to \$850
- Natural Gas Clothes Dryer – up to \$550
- Natural Gas Range – up to \$200

Visit www.oklahomanaturalgas.com/rebates to learn more.



PARMESAN ROASTED RED POTATOES

Ingredients:

- 2 pounds red potatoes, halved
- 3 tablespoons freshly grated Parmesan cheese
- 2 teaspoons vegetable oil, or as needed
- 1 tablespoon vegetable oil, or as needed
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Cooking spray
- 1/4 cup sour cream (optional)

Directions:

1. Preheat your natural gas oven to 400 degrees F. Spray a 9x13-inch baking pan or cast-iron skillet with cooking spray; pour in about 2 teaspoons vegetable oil to coat the bottom.
2. Mix Parmesan cheese, salt, garlic powder, paprika and black pepper together in a bowl.
3. Blot the cut-side of potatoes with a paper towel to remove any moisture. Place potatoes in a bowl and drizzle with 1 tablespoon vegetable oil; toss until potatoes are lightly coated. Sprinkle potatoes with Parmesan cheese mixture; toss to coat. Arrange potatoes, cut-side down, onto the prepared baking pan.
4. Bake for 15 to 20 minutes. Turn potatoes to cut-side up; continue baking until golden and crispy, about 15 to 20 more minutes. Serve with sour cream. Enjoy!