



JULY 2021



HOW TO USE YOUR SENSES TO DETECT NATURAL GAS

The safety of our customers, communities and employees is a top priority for Oklahoma Natural Gas. And, while we use a variety of technology and equipment to monitor and maintain our pipelines, everyone has a role to play when it comes to natural gas safety. Did you know that you also have a set of tools that can help keep our system safe? These tools aren't fancy gadgets or complicated machines – they are your eyes, ears and nose! And they can help recognize the signs of a potential natural gas leak. Here's how:



LOOK

If you see **unexplained dry or dead vegetation, blowing dirt or bubbling puddles** in your yard or around your meter, this may indicate a potential natural gas leak.



LISTEN

Do you hear a **hissing or roaring** sound near a pipeline? This could be an indication of a possible natural gas leak.



SMELL

An additive called mercaptan is used to give natural gas its distinct **rotten-egg smell**. A strong odor could be a warning sign of a possible natural gas leak.

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 cellphone or opening your garage door. Warn others to stay away. Once you're in a safe location, call 911 and Oklahoma Natural Gas at 800-458-4251. For more information about natural gas safety, visit [OklahomaNaturalGas.com/safety](https://www.oklahomanaturalgas.com/safety).



NATURAL GAS

Newsletter

Temperature Adjustment Helps Stabilize Bills

Did you know that your natural gas bill is adjusted to reflect normal weather conditions from November through April each year? Our temperature adjustment clause modifies a portion of your bill to reflect normal weather conditions during the heating season to help stabilize your bill from year to year.

In simple terms, your bill is adjusted down when the weather is colder than normal and up when the weather is warmer than normal. Because temperatures vary from month to month, the adjustment on your bill may be different each month.

You automatically receive the temperature adjustment on your monthly bills from November through April; however,

if you would like to opt out of the temperature adjustment billing process, you may email customerhelp@oklahomanaturalgas.com or send a written request to:

Temperature Adjustment Opt Out
Oklahoma Natural Gas
P.O. Box 401
Oklahoma City, OK 73101-0401

Include your Oklahoma Natural Gas account number, the name on the account, the service address and a daytime phone number. You may opt out at any time during the heating season. If you elect to opt out, you will not be able to re-enroll until the next heating season.

How to Detect Carbon Monoxide

Carbon monoxide is a gas that is created when fuel does not burn completely – it can make you sick and, under some circumstances, may be deadly. Sources may include improperly vented or malfunctioning appliances, auto exhaust and blocked chimney flues.

Carbon monoxide is odorless, colorless and tasteless, making it more difficult to detect. There are some potential signs of carbon monoxide to look out for, including:

- A yellow flame instead of a blue flame on appliance burners;
- Black soot around vents, flues, furnace filters, burners or appliance access openings; and
- Headache, dizziness, ringing in the ears, fatigue, increased perspiration, nausea, weakness and vomiting.

If you suspect the presence of carbon monoxide in your home or business, leave immediately and call 911. For more carbon monoxide safety tips, visit [OklahomaNaturalGas.com/safety](https://www.oklahomanaturalgas.com/safety).



#CookingWithGas

Recipe of the Month



SUMMER SHRIMP SKEWERS

Ingredients

- 1 pound shrimp, peeled and deveined
- 3 tablespoons olive oil
- 2 tablespoons lemon juice
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon oregano
- ½ teaspoon paprika
- ½ teaspoon garlic powder

Directions

1. In a large bowl, whisk olive oil, lemon juice, salt, pepper, oregano, paprika and garlic powder.
2. Add shrimp to the mixture, then toss gently to evenly coat. Marinate for at least 15 minutes, or up to 2 hours.
3. Heat your natural gas grill to medium-high heat. Soak your skewers and thread about 4-6 shrimp onto each skewer.
4. Lightly oil the grill grate. Cook for 2-3 minutes on each side until the shrimp is pink and opaque.

